WEDDING Cakes

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Designs for 2003

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Welcome to WEDDING *Cakes*

A DESIGN SOURCE

WIN

Tracey Mann

Patricia Partridge

Hilton

pamper breaks

in partnership with LivingWell

A HILTON PAMPER BREAK FOR TWO

See page 112

We have over 25 brilliant books to give away! Turn to pages 116-117.

UK Wedding Show tickets, Country Living Spring Fair tickets & eXhilaration Gift Experience voucher - all up for grabs on pages 104-105!

See your work in print!

If you would like to contribute to WEDDING *Cakes* - A Design Source: Issue 9, please send your good quality photographs to The Editor, WEDDING *Cakes* - A Design Source, Alfred House, Hones Business Park, Farnham, Surrey GU9 8BB, before 7th March 2003.

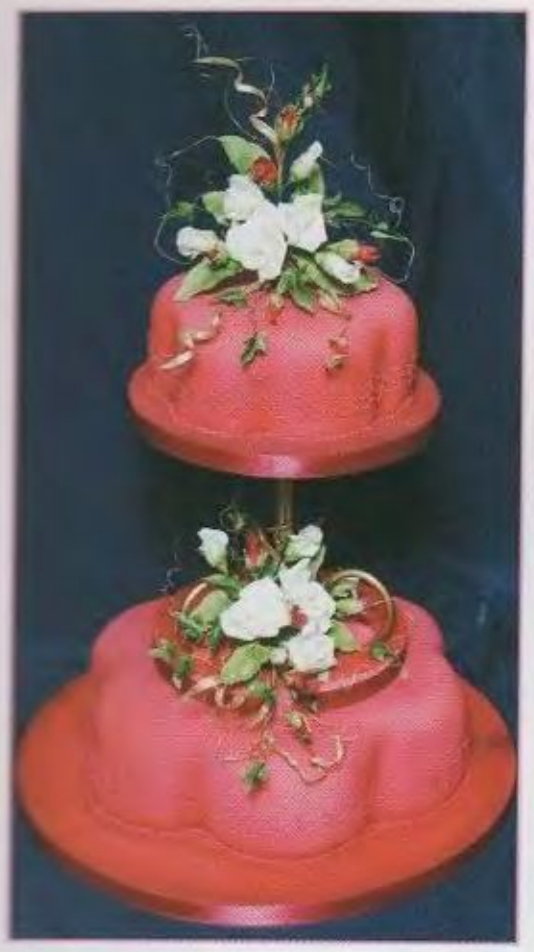
Please send an SAE for the return of your photographs and write your name and address on the back of each one.

Icing Matters

Ann Pickard

Karen Hewitt

Hockleys



Ann Pickard

WELCOME...

...to the eigth issue of Wedding Cakes - A Design Source. Being the ONLY magazine dedicated entirely to wedding cakes, it's not surprising that all the latest cake fashions are all included in each new issue - and this one is certainly no exception. In these pages you will find over 300 trendsetting designs from the world's leading cake decorators, including fresh ideas for chocolate, novelty and classic cakes. One of the latest trends in cake decoration is to match the cake to the bridal gown fabric. Whether you're a cake decorator brimming with ideas or a bride-to-be with a dress in mind, we have a fabulous competition for you to enter! Design a cake based on a bridal fabric and you could win a luxury pamper break at a top Hilton Hotel! See opposite for more details.

And the inspiration doesn't stop there. We've also reviewed a selection of books, including a number of brand new releases, so there is plenty of expert help at hand. Our Bright Ideas section covers everything from wedding gifts to exciting adventure breaks, and there are plenty of tickets for spring shows to be won.

A brand new issue of Wedding Cakes - A Design Source will be on sale on 29th May, the second of three issues to be released this year, so make sure you pick up your copy to see all the new ideas for summer and autumn.

THE WEDDING CAKES TEAM

Ligia Martin

Cassie Brown

Edible Art

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Cover Cake by Tracey Mann

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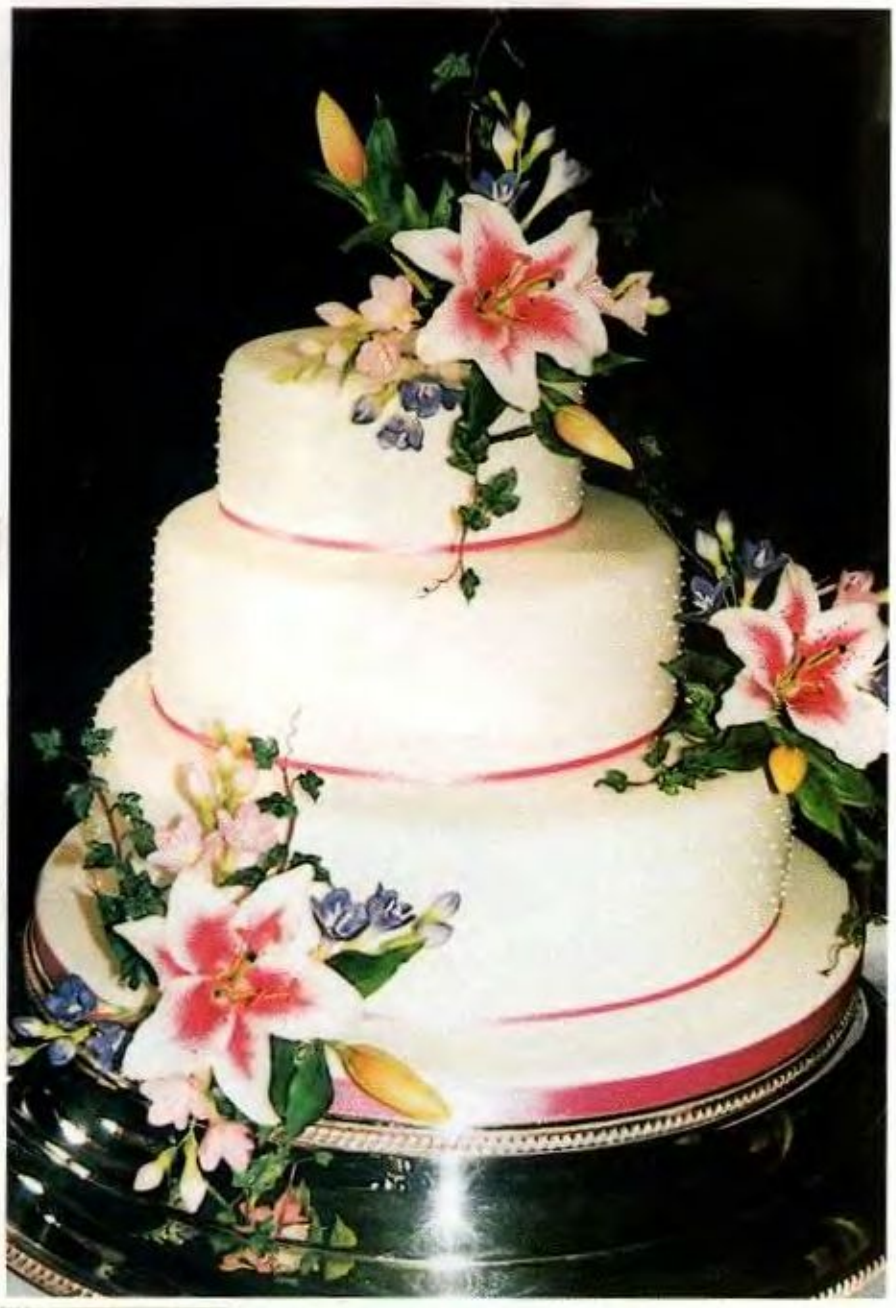
Classic cakes create a stunning wedding table centrepiece



Vanessa Evans

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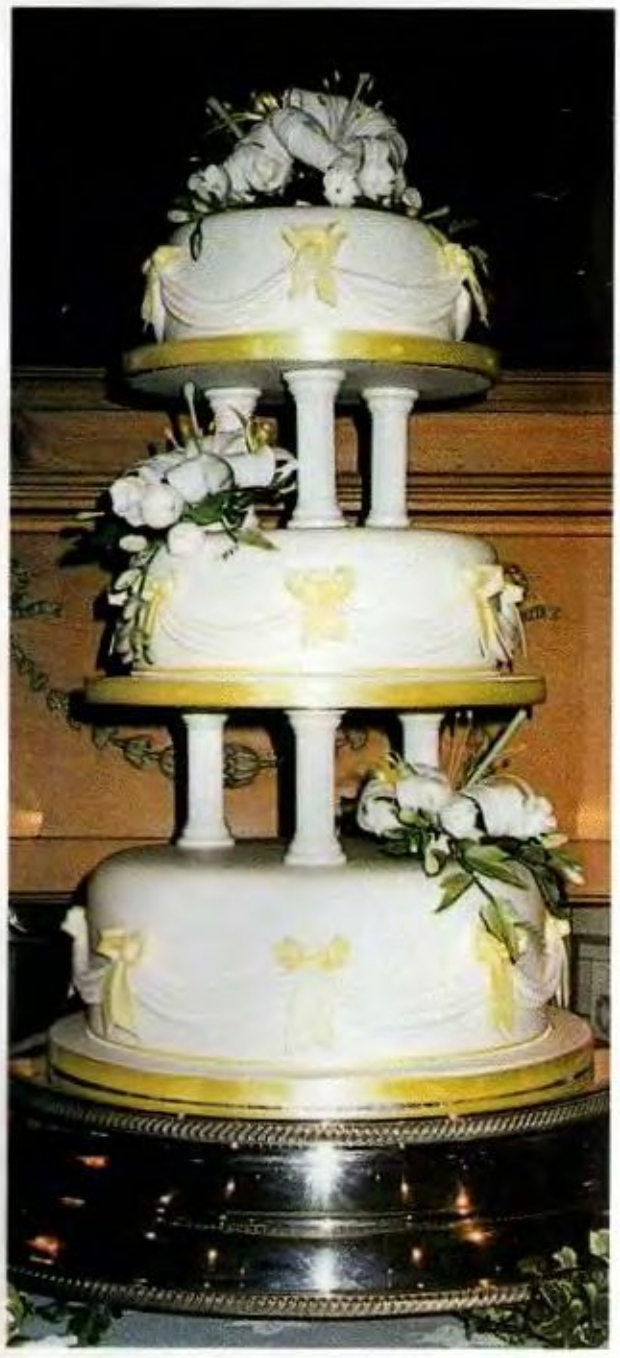


Vicki Buckenham

Ligia Martin

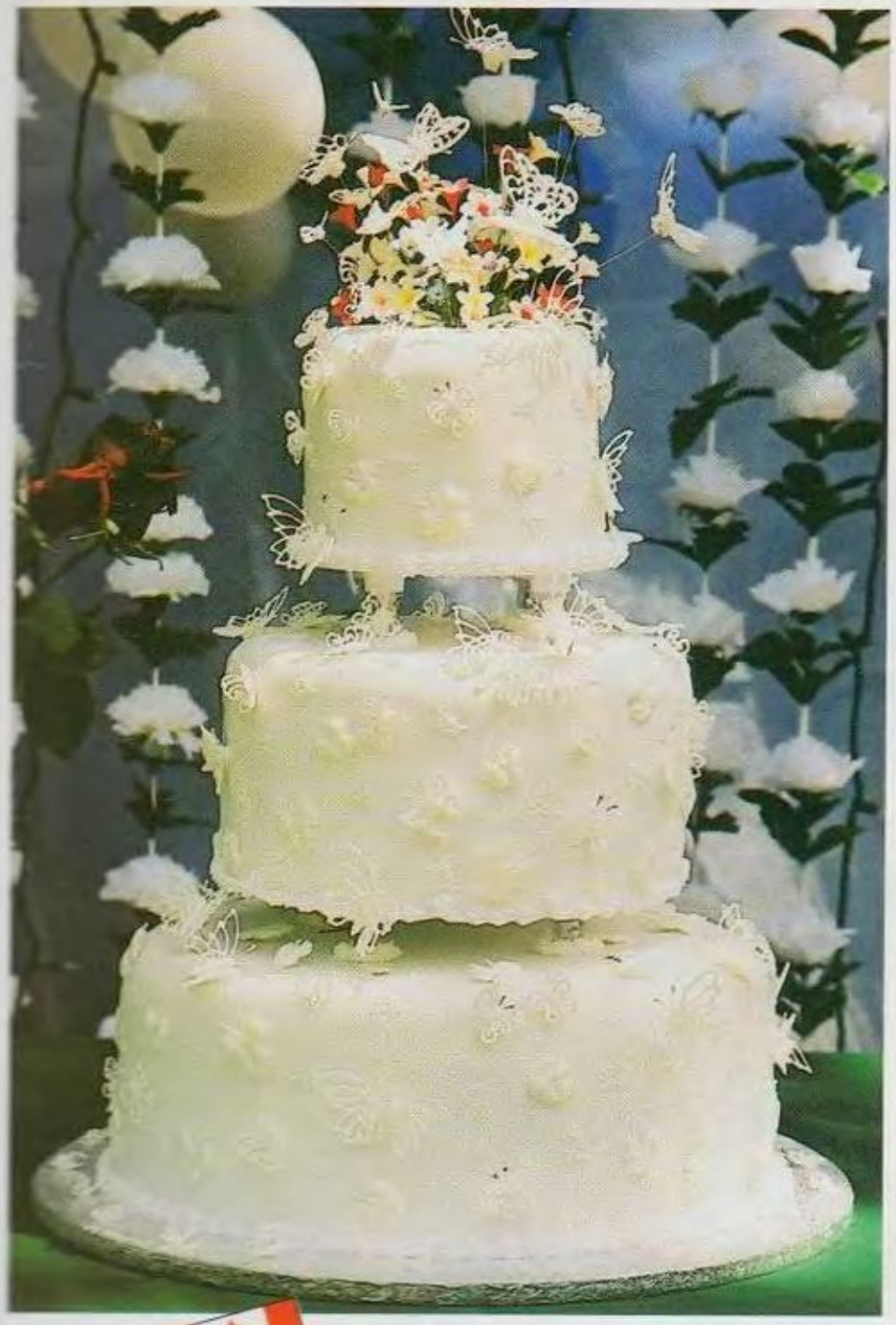
Cassie Brown

This project will be featured in Issue 80 of **CAKES** & Sugarcraft magazine

Belinda Neal

Debbie's Cake Art

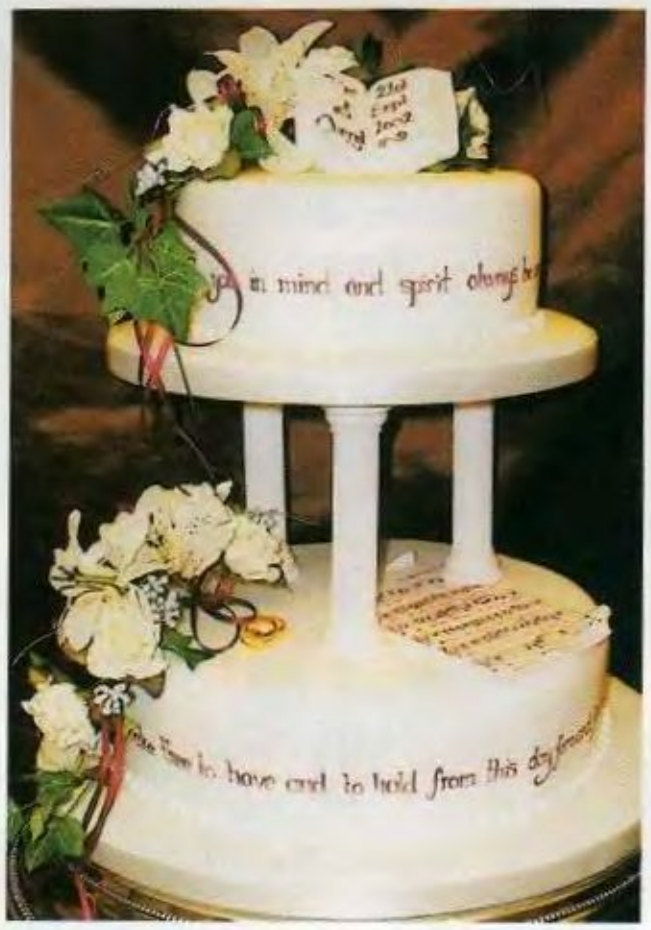
Doreen McCole



Chau-Ngo

Debbie's Cake Art

Rosemary Ford



Bromley Cake Craft

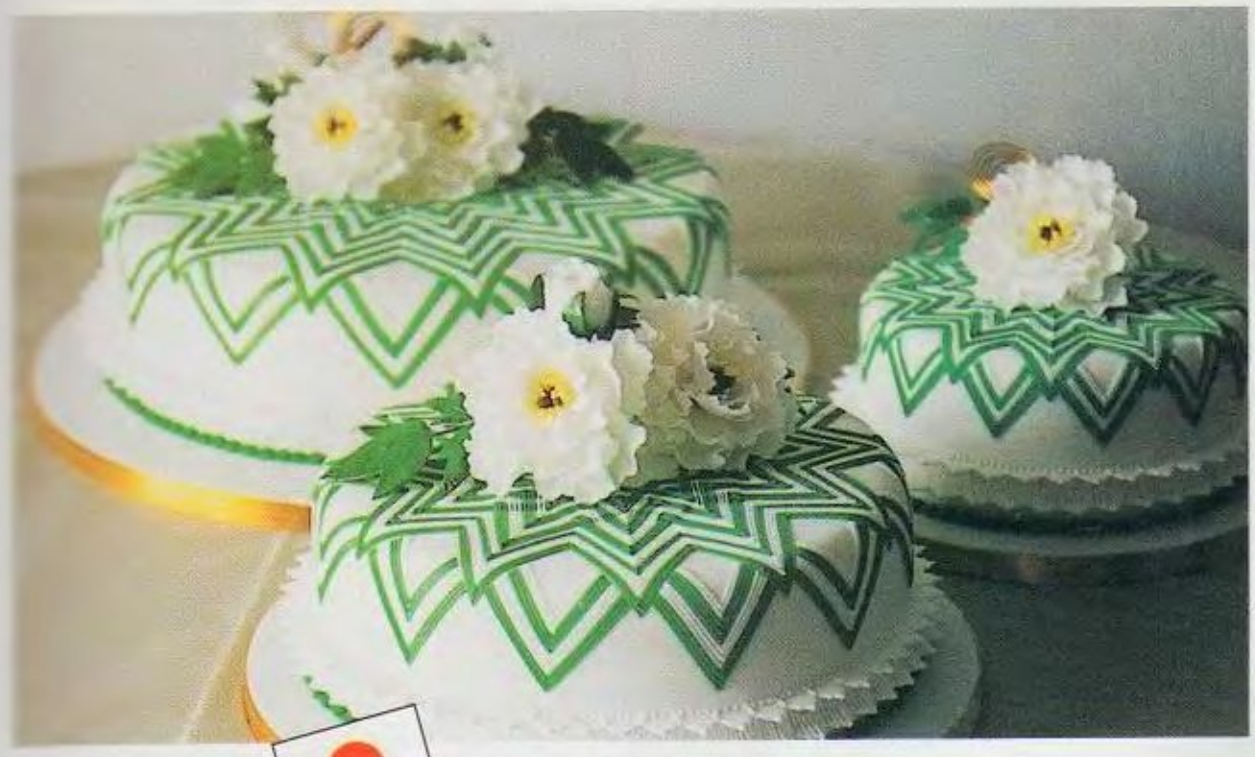
Debbie's Cake Art

Jackie Lue

Michele Oliver

Debbie's Cake Art

Trish Clarke

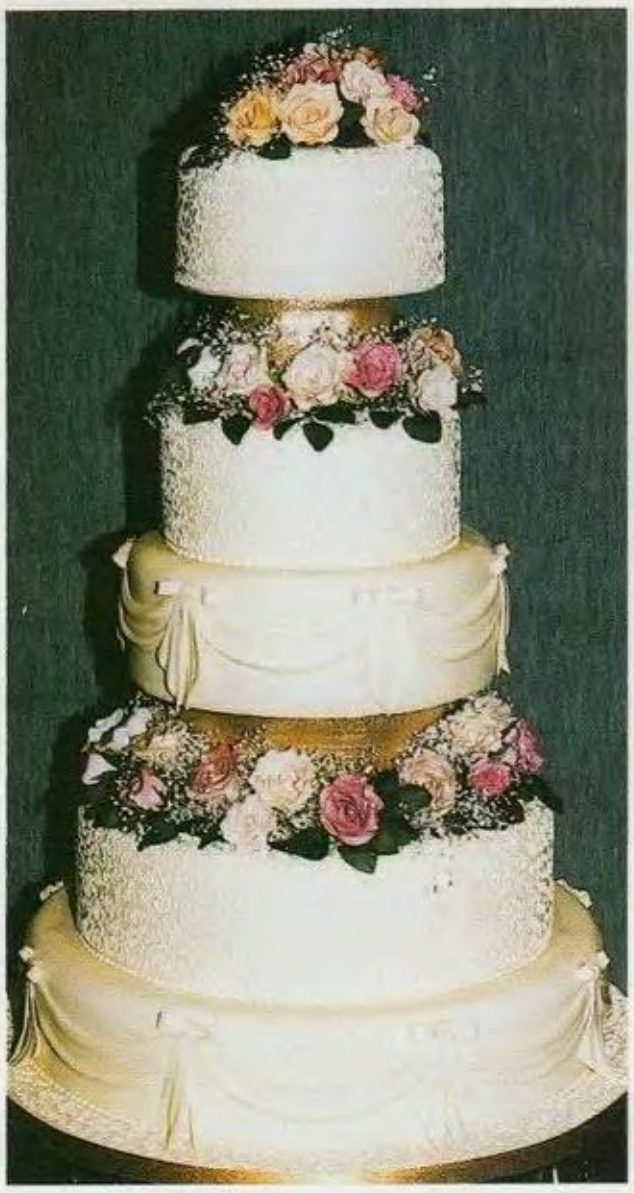


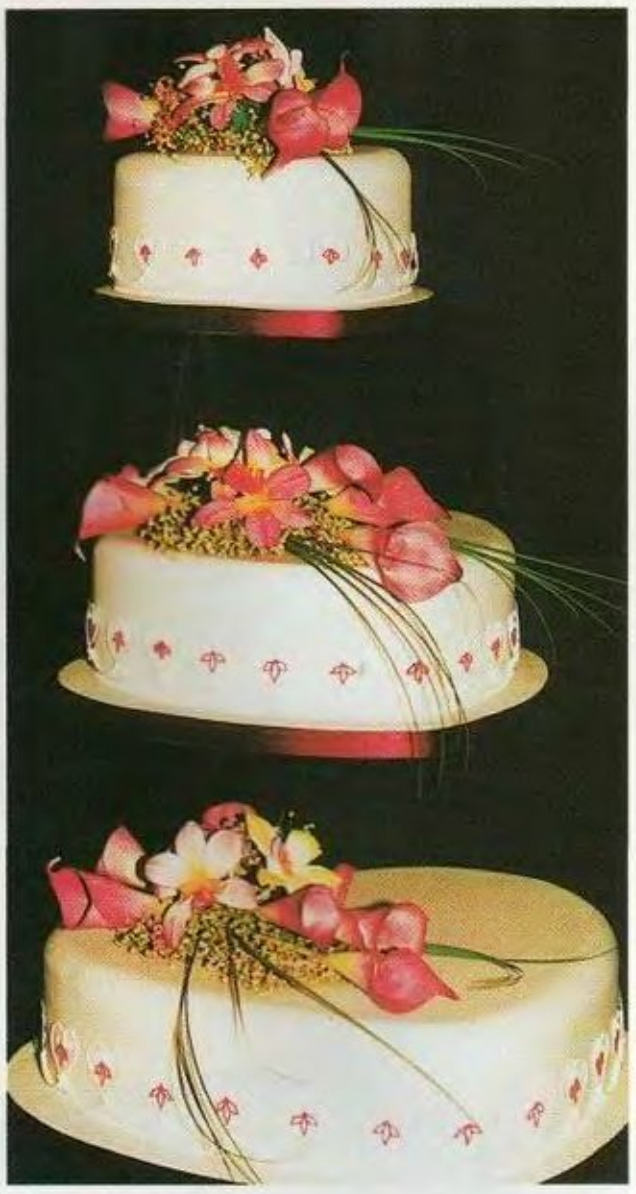
Emi Kitamoto

Ligia Martin

Ligia Martin

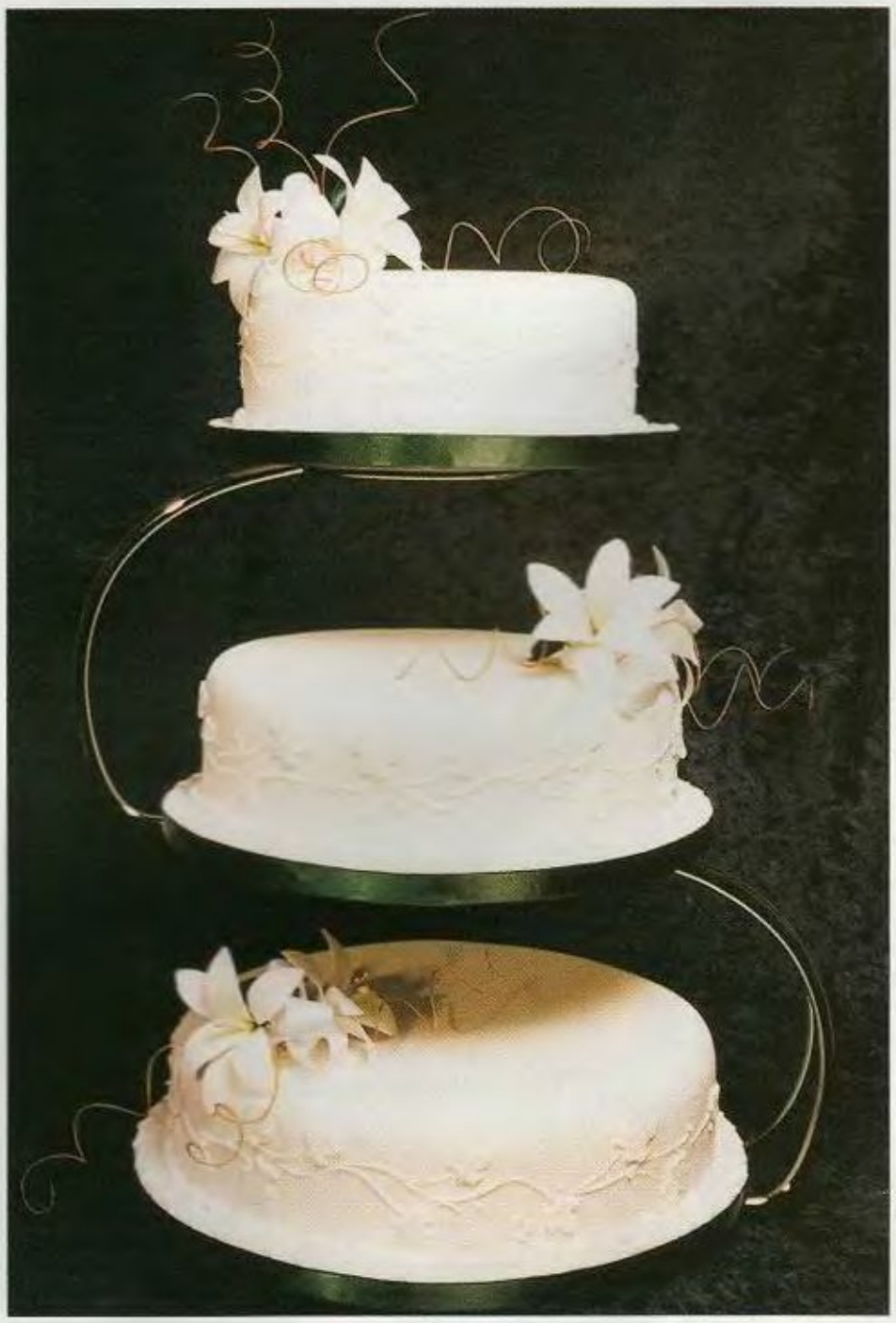
Dragons & Daffodils



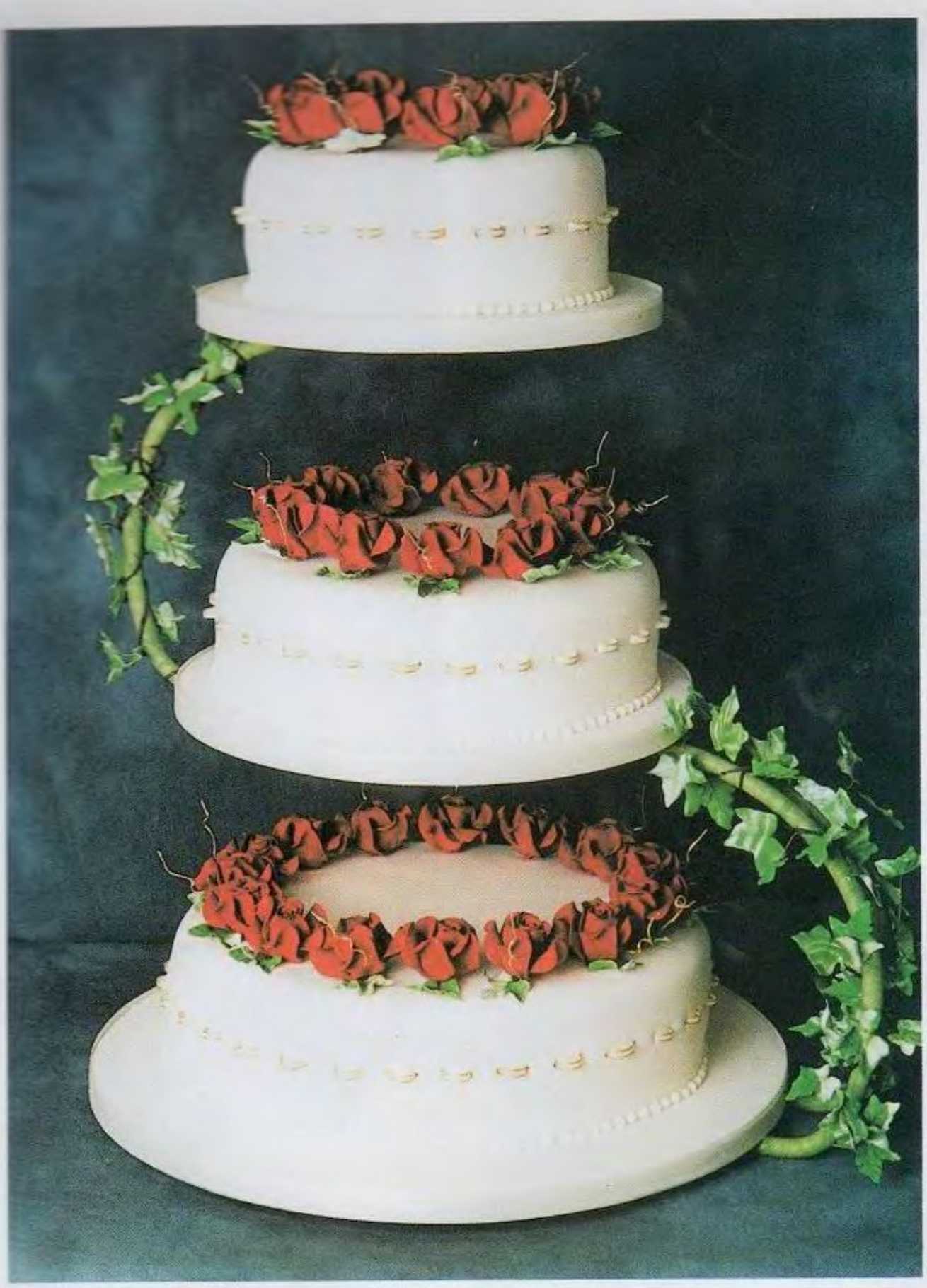


Edible Art

Julie Hamilton



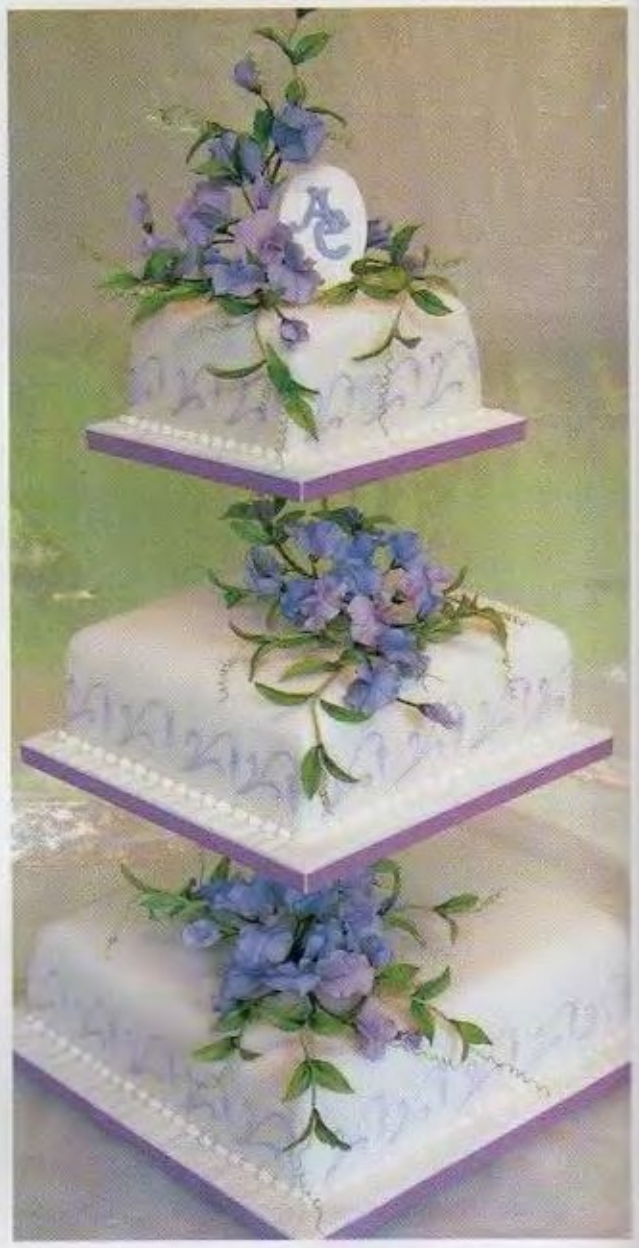
Festive Cakes



Hockleys

Festive Cakes

Sylvia Weeks

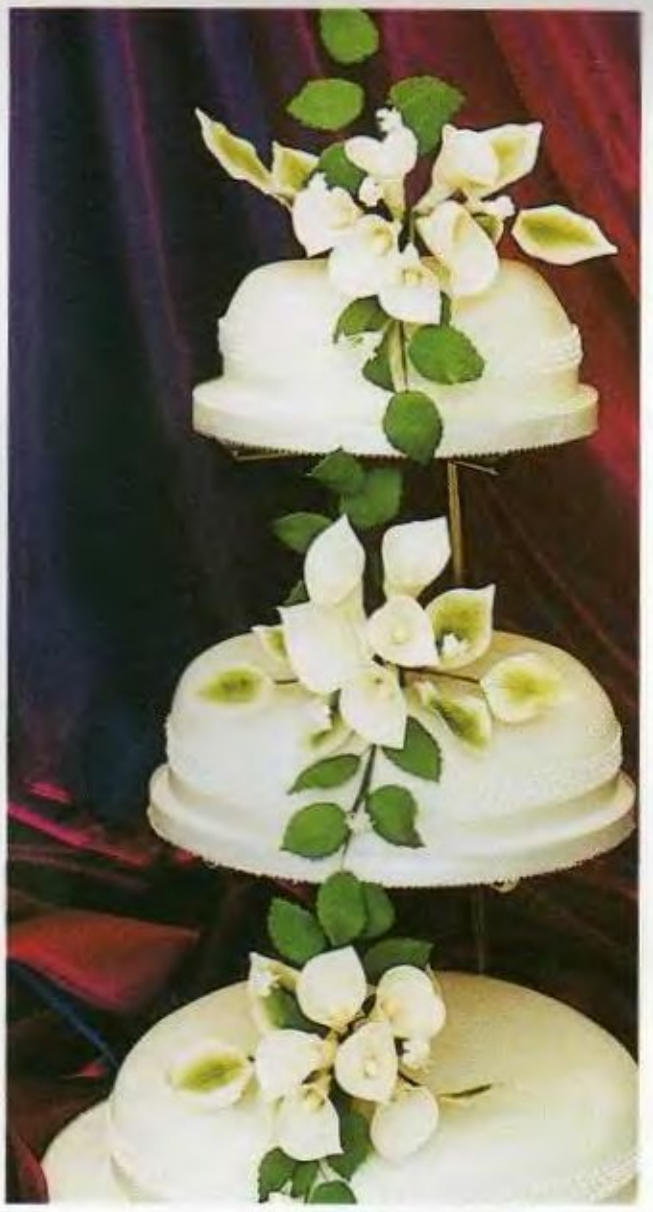


Karen Hewitt

Naomi Yamamoto
Photography: Fumihiko Watanabe

Darlene's Kakes

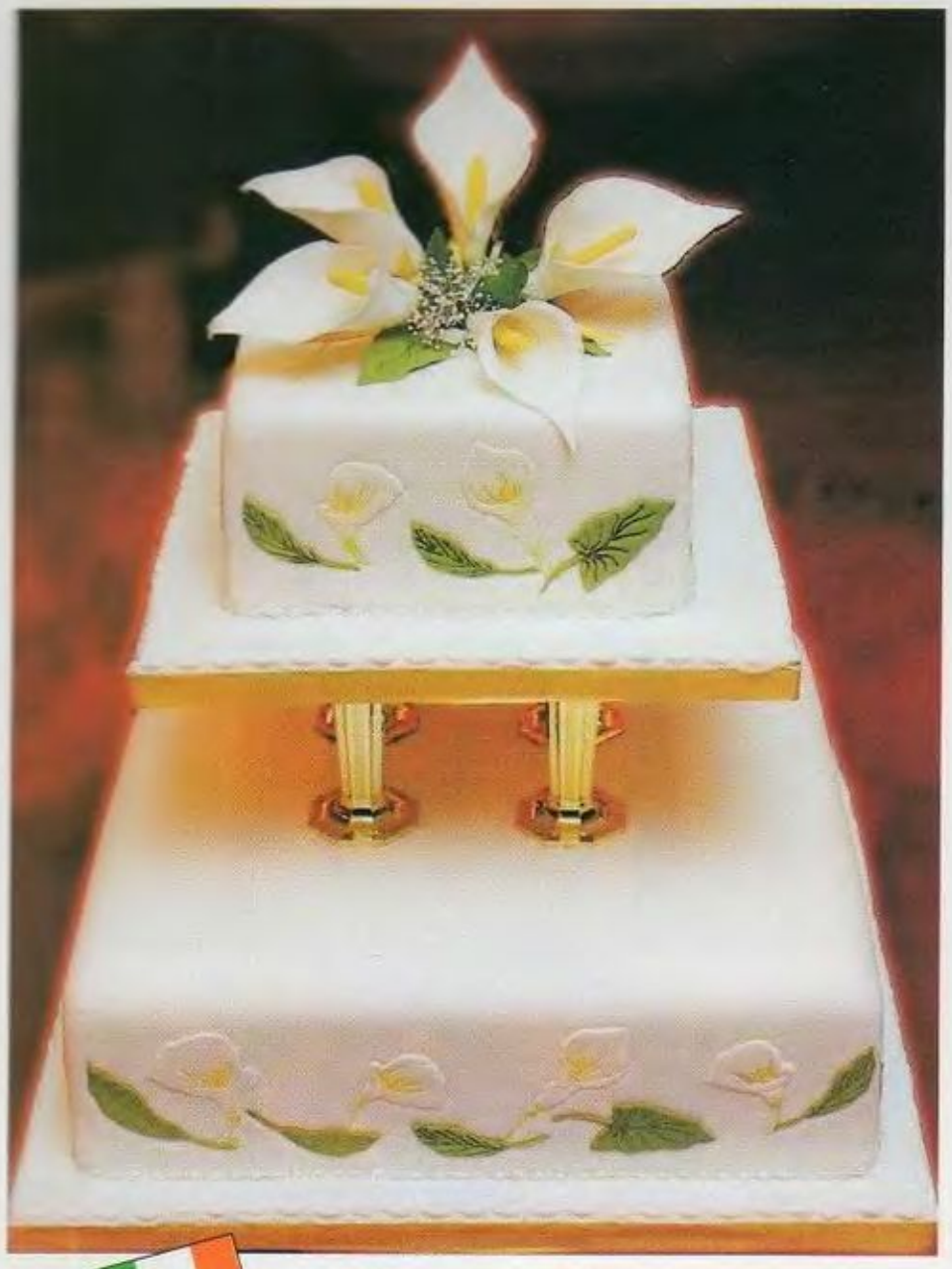
Melanie Ferris



Pipedreams

Maureen Henshall

Val Scott



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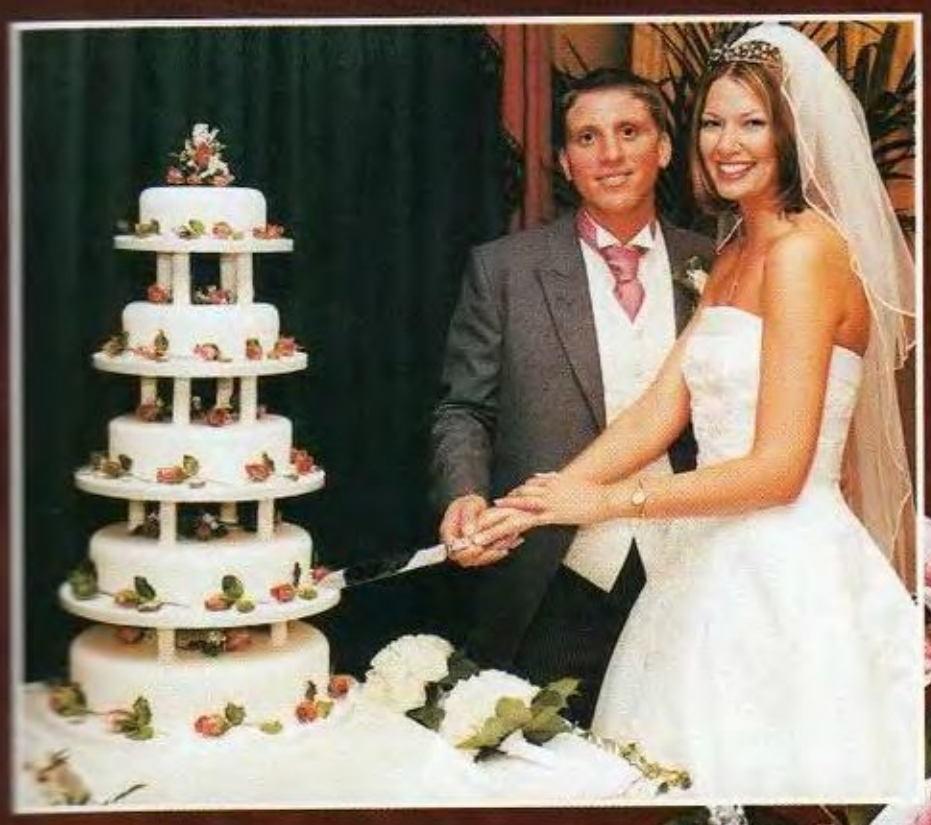
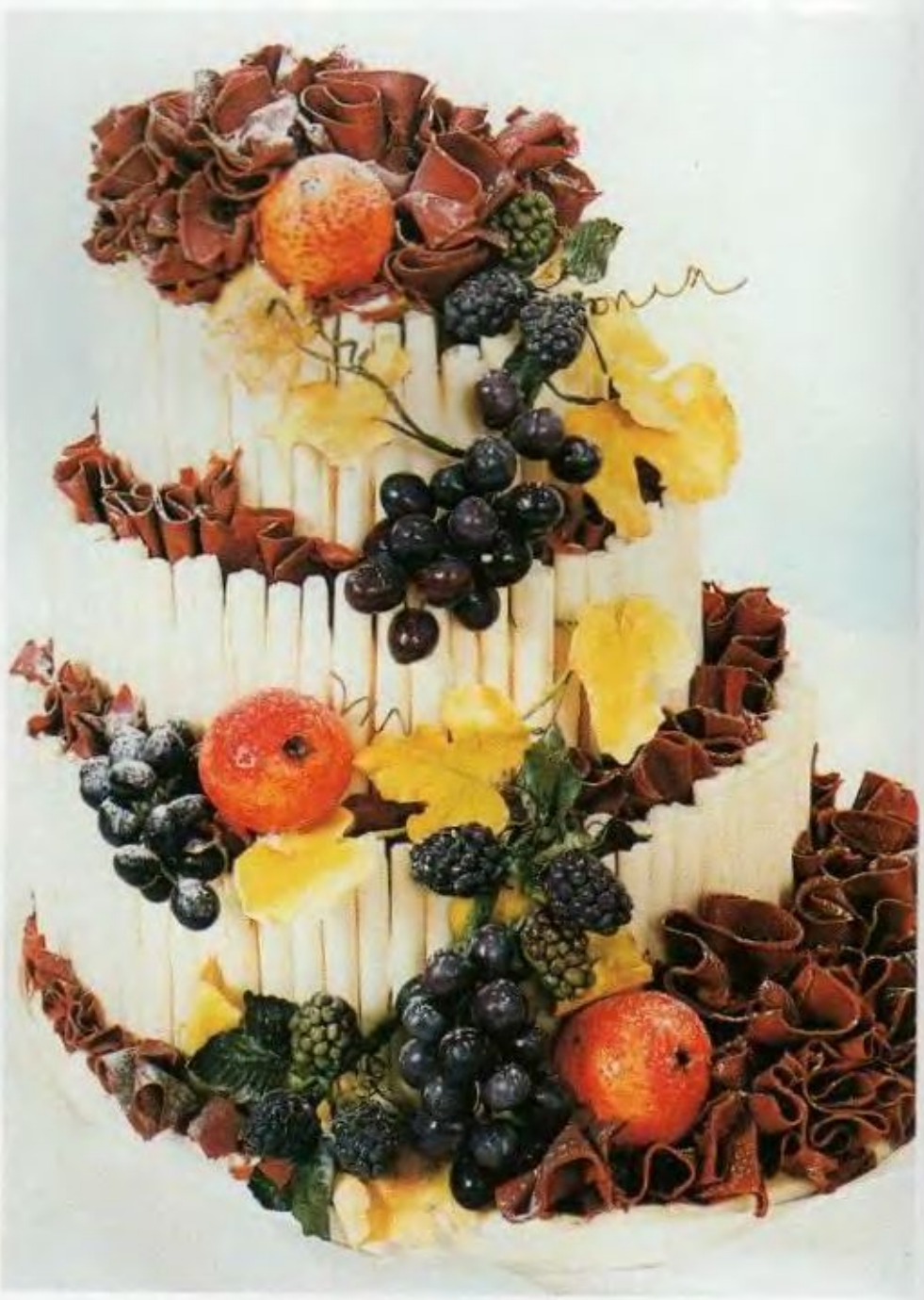


Tracey Mann

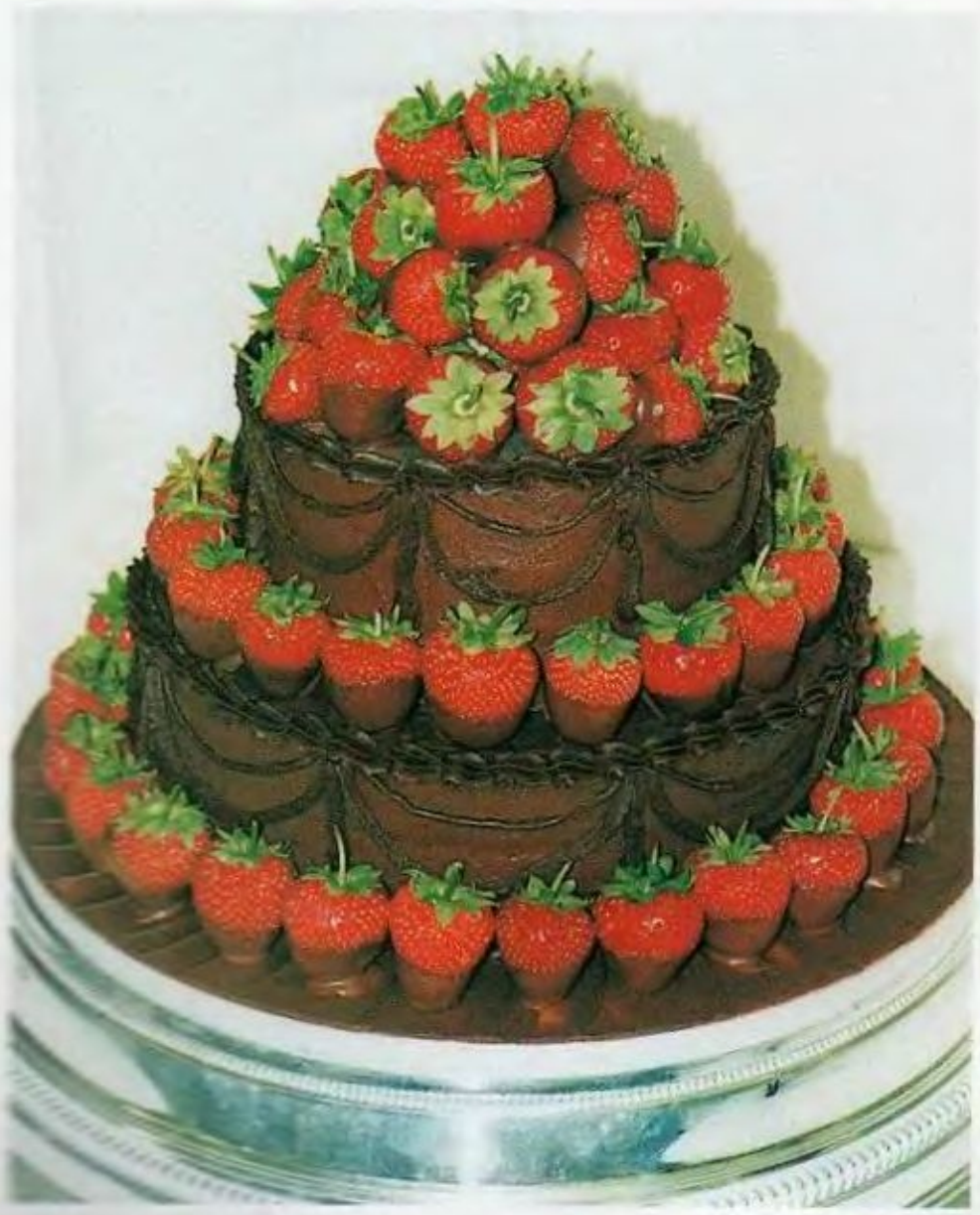
Chocolate Splendour

Tracey Mann

Pipedreams



Janice Hull



Melanie Ferris

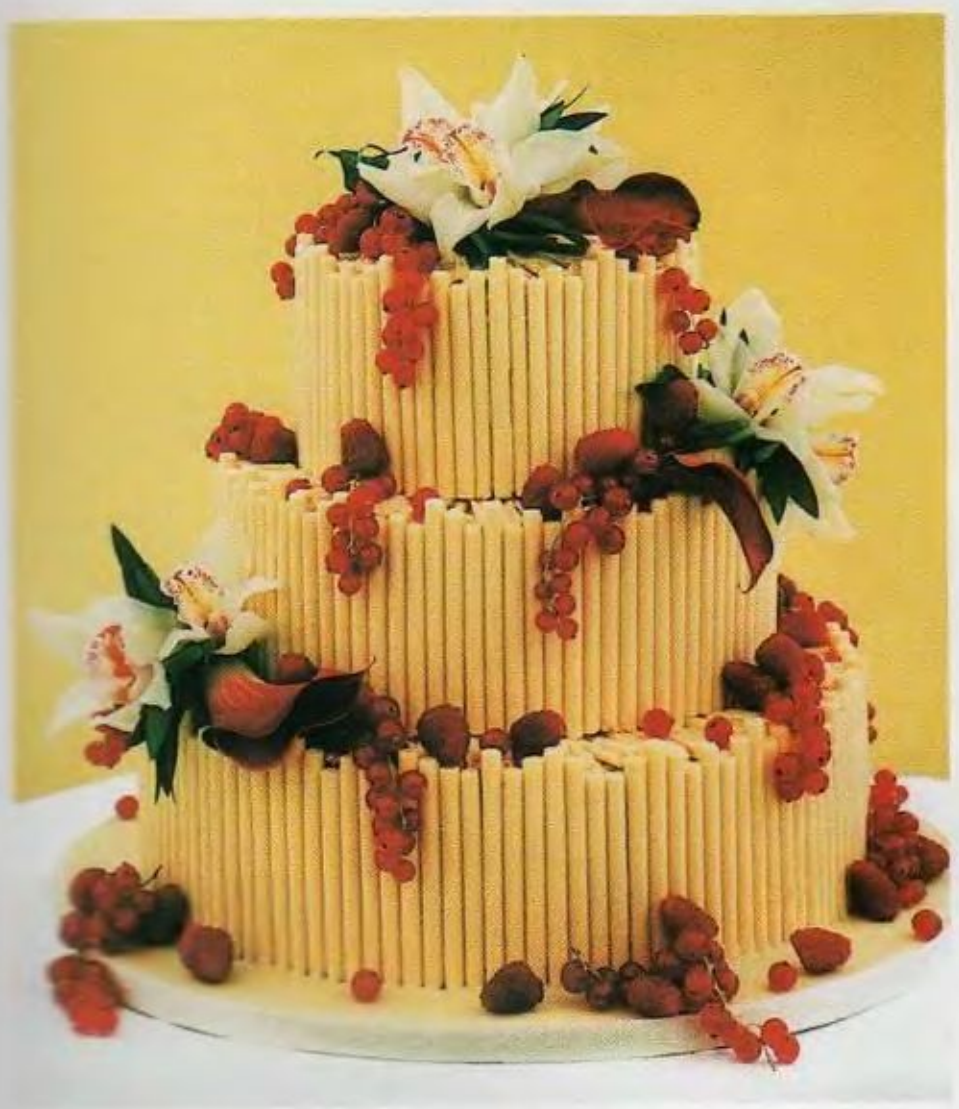
Pipedreams

Jackie Burden

Dragons & Daffodils

Eileen Walker

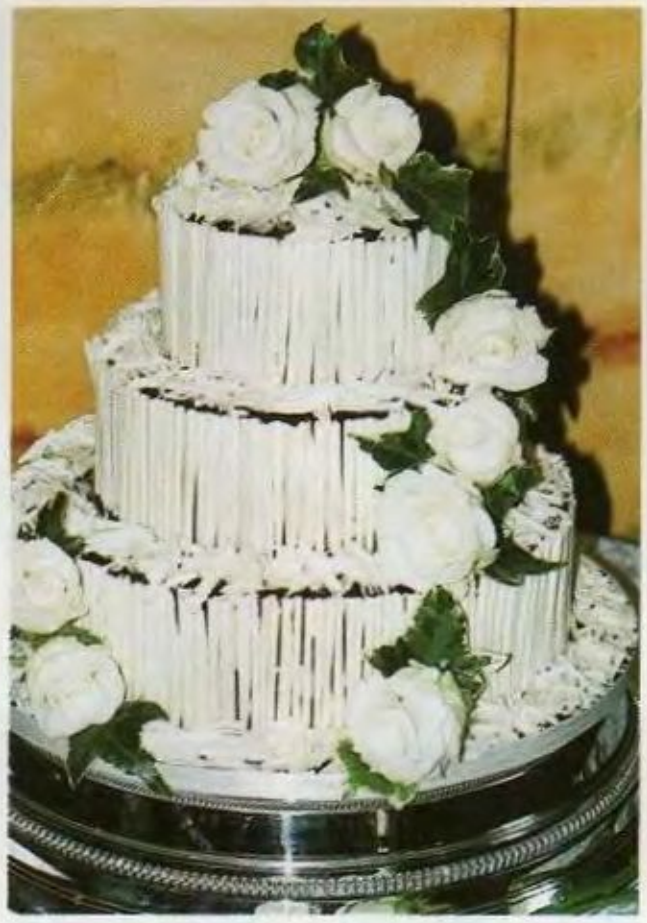
Enhance a mouth-watering chocolate cake with chocolate flowers, chocolate curls or even fresh fruit



Vanessa Evans

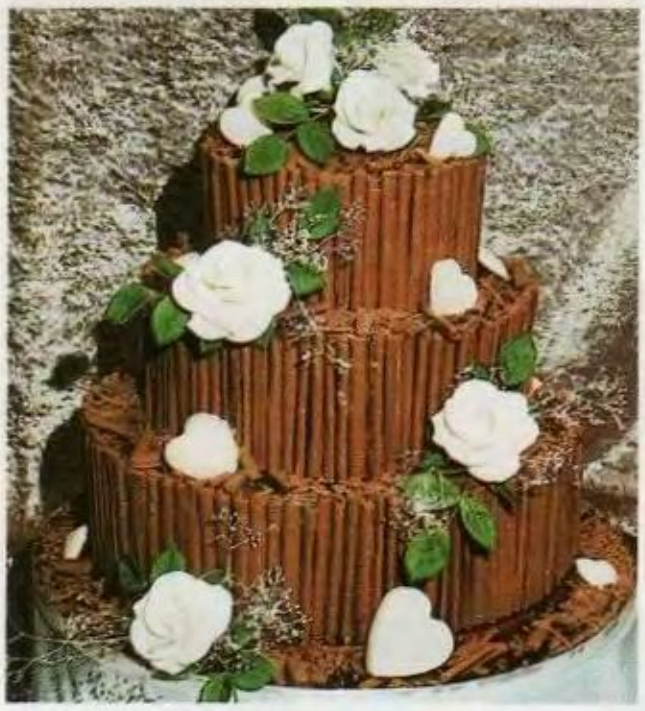
Susan Griffiths

Brenda Lambert



Melanie Ferris

Louise Castledine



Debbies Cake Art

Merryn Shaw

Trish Clarke

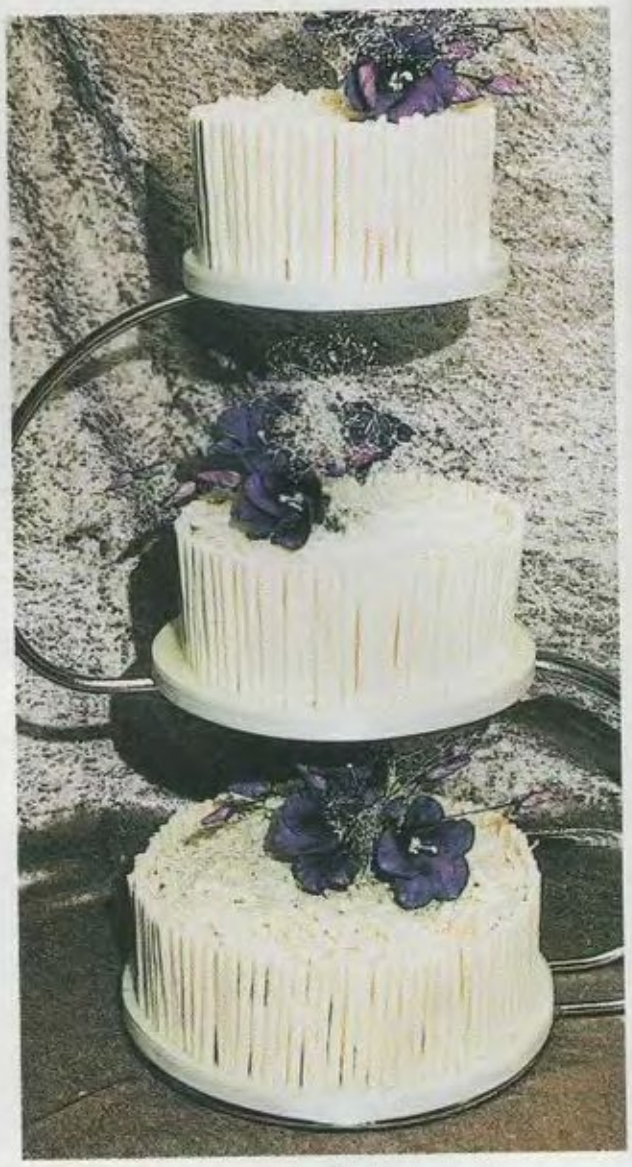
Vanessa Evans

Patricia Partridge

Tracey Mann

Joan Barber

Dragons & Daffodils



Debbie's Cake Art

Helen Penman

Chocolate Lilies

by Susan Griffiths

Break away from white or ivory and be adventurous with yellow, orange and purple chocolate. A great way to make a statement!

150g (5oz) self raising flour

75g (3oz) drinking chocolate and cocoa (50/50 mix)

175g (6oz) castor sugar

175g (6oz) sunflower margarine

3 large eggs

3 tablespoons hot water

(This recipe is based on a 20cm/8" round cake baked in a 7cm/3" high tin.)

Chocolate Cake Recipe

I baked four cakes using the recipe below but only used one and a half cakes for each tier. This gives a good height to the final display.

1. Grease and flour two 15cm (6") cake tins (they must be at least 8cm/3" high). Line the bottom of the tins with greaseproof paper.
2. Place the above quantity of all the ingredients (except the water) into a food mixer and beat well. Add the three tablespoons of hot water and blend.
3. Divide the mixture between two tins. Bake on the centre shelf at 180°C for approximately 1 hour.
4. Turn out onto greaseproof paper sprinkled with castor sugar and cover with a clean tea towel. Leave to cool.
5. Repeat this method with the 25cm (10") cakes but use double the recipe for each cake. Baking time will be approximately $1\frac{1}{2}$ hours.

Materials

2 x 15cm (6") round chocolate cakes

2 x 25cm (10") round chocolate cakes

1kg (2lb 4oz) chocolate buttercream

1.8kg (4lb) Squires Kitchen SK Marzipan

1.1kg (2lb 8oz) white sugarpaste

1kg (2lb 4oz) Squires Kitchen Cocoform: Yellow

150g (5oz) Squires Kitchen Cocoform: White, Green

Squires Kitchen Paste Food Colours: Daffodil, Lilac, Poinsettia

Squires Kitchen Metallic Lustre Dusts: Burnt Copper, Snowflake

Icing sugar

Equipment

33cm (13") round cake drum

25cm (10") round cake card

15cm (6") hardwood board

PME cutting wheel

PME dresden tool

Orchard Products Calyx cutter: no. R11D

Orchard Products Daisy cutter: no. DY1

Diamond Paste & Mould Co. Corn on the Cob veiner

Small CelStick

Polythene board and rolling pin

Former or small paint palette

Covering the Cakes

1. Reserve 50g (2oz) of SK Yellow Cocoform for the lilies and 225g (8oz) of the white sugarpaste.
2. Blend together the rest of the white sugarpaste and Yellow Cocoform. (I find an easy way to do this is to break the paste into smaller portions and microwave FOR A FEW SECONDS ONLY to soften.) Once blended, place in a plastic bag to keep the paste soft until required.
3. Colour 225g (8oz) of white sugarpaste SK Daffodil yellow. Use this to cover the 33cm (13") cake drum.
4. Trim the crust from the chocolate cakes, place the cakes on the cake cards and layer with buttercream. Make sure they are level. Cover the outside of the cakes with buttercream.
5. Marzipan both cakes, bringing the paste down over the board edge. Brush the cakes with gin or vodka. Cover the cakes with the sugarpaste/Cocoform mix, again bringing the paste down over the boards. Leave to firm.
6. Position the large cake on the covered drum towards the back. Insert three dowels and cut level with the paste. Position the top tier towards the back of the bottom tier.

Side Designs

1. For a grass effect, roll cylinders of Green Cocoform on a polythene (non-stick) board, flatten and mark with a dresden tool. Position around the edges of the cakes.
2. Flatten small cones of Green Cocoform and use the cutting wheel to make flower stalks.
3. Blend some SK Poinsettia Paste Food Colour into the 50g (2oz) of Yellow Cocoform. Use a fraction of this for the side design lilies. Roll the paste into tiny cones and indent with the dresden tool. Brush with SK Snowflake and Burnt Copper Metallic Lustre Dust. Make 12 of these.

4. Use the same method to make the white lilies, then dust with SK Snowflake. Make another 12.

5. Colour 50g (2oz) of White Cocoform with SK Lilac Paste Food Colour. Use a tiny portion of this for the roses. Roll cylinders of paste, flatten the top edge and roll up to make a rose. Make 15.

6. Display the flowers in two sections on the top tier towards the front and three on the base cake.

Large Flowers

1. Roll cylinders of Green Cocoform for the stalks on the top tier. Cut branches in the stalks with a cutting wheel.

2. Dust the polythene board with icing sugar and roll out the Green Cocoform. Cut out four leaves from the template. Mark veins with a dresden tool and dust with SK Snowflake.

3. Roll out the Orange Cocoform and cut out four lilies using the template. Vein using a corn on the cob veiner.

4. For the centres, mould a long cone of Orange Cocoform. Attach the back petals and roll into a cigar shape. Open out the petals from the bottom, then mark the centres with a CelStick. Brush the lilies with SK Snowflake and Burnt Copper Metallic Lustre Dust.

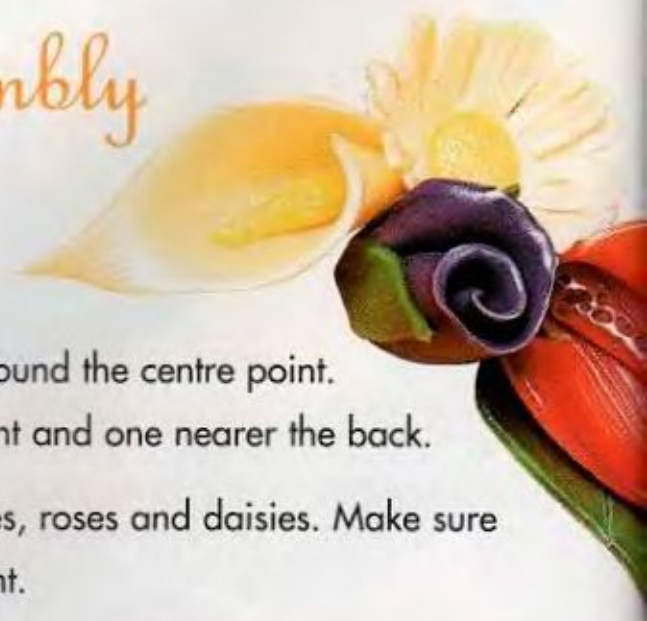
5. Repeat the same method to make the white lilies, making the centres yellow and dust with SK Snowflake.

6. For the daisies, cut out two layers of petals using the daisy cutter. Cut the petals in half and indent with a dresden tool. Push balls of Yellow Cocoform into a plastic sieve to create textured flower centres.

7. Dust the daisies with SK Snowflake and place in formers to firm.

8. Make the roses using large cylinders of the Lilac coloured Cocoform. Flatten the top edge and roll along the lower edge, turning the end outwards. Cut out a calyx from Green Cocoform. Dust with SK Snowflake.

Assembly



1. Place a dome of the yellow sugarpaste/Cocoform mixture on the top tier. Arrange the stalks first and then the leaves around the centre point. Place a white lily towards the front and one nearer the back.

2. Gradually feed in the orange lilies, roses and daisies. Make sure the arrangement has a little height.

3. Place one of each flower and a leaf on the lower tier.

Tracey Mann

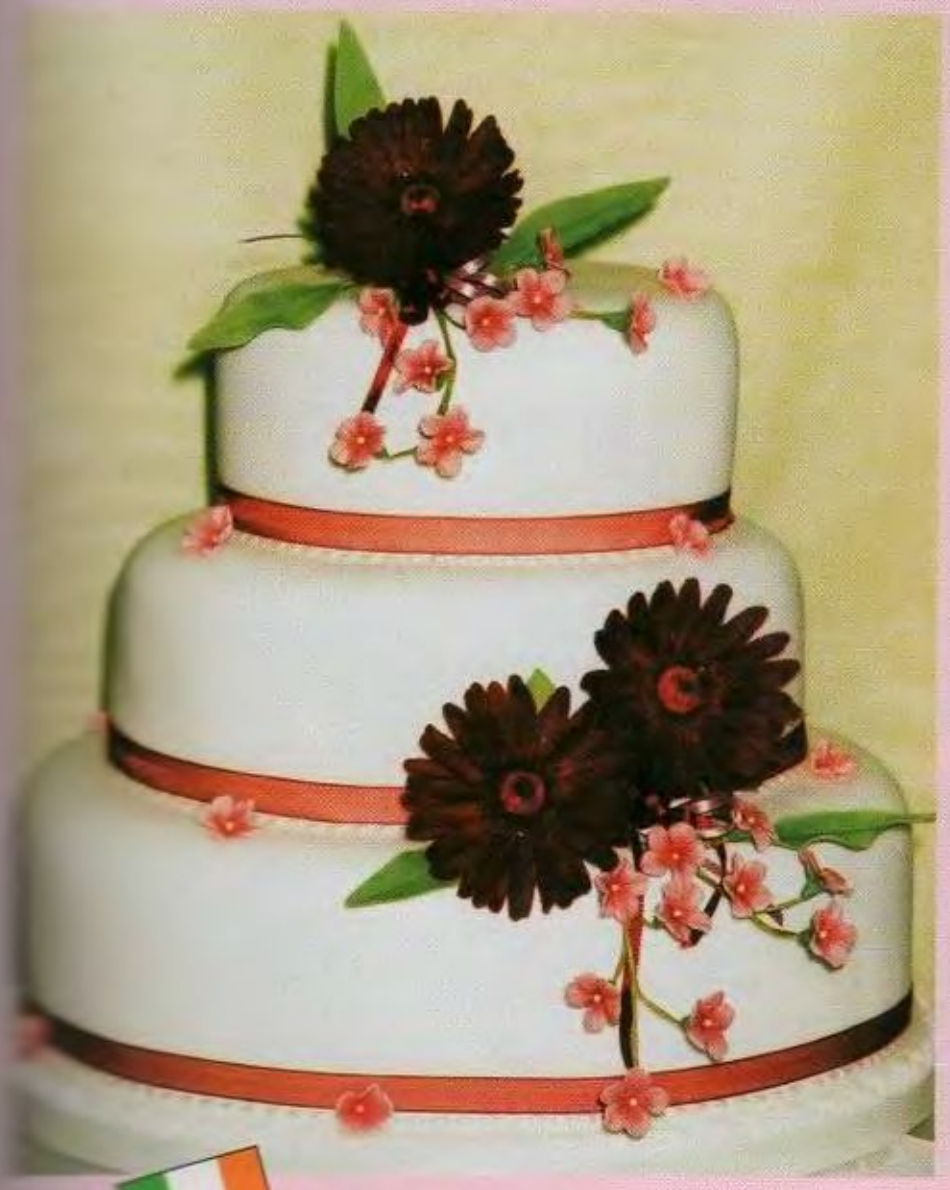
Pretty in Pink

Naomi Yamamoto

Photography: Tomihiko Watanabe

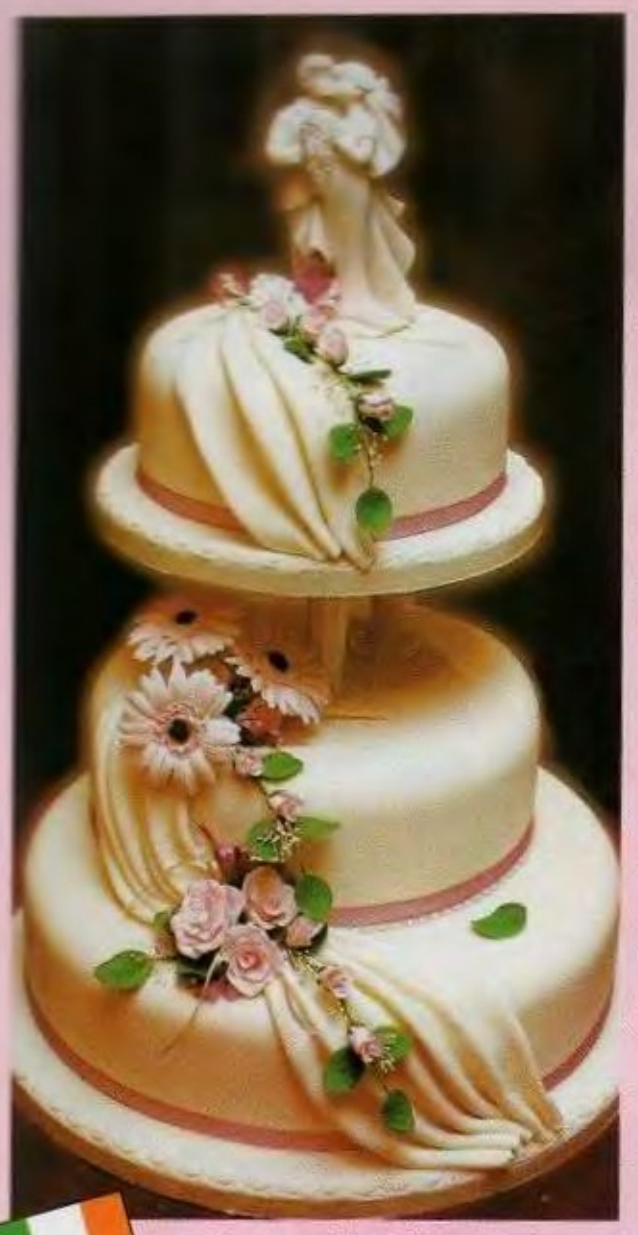
Annelise Wedding Cakes

Doreen McCole



Eileen Ironside

Janice Hull



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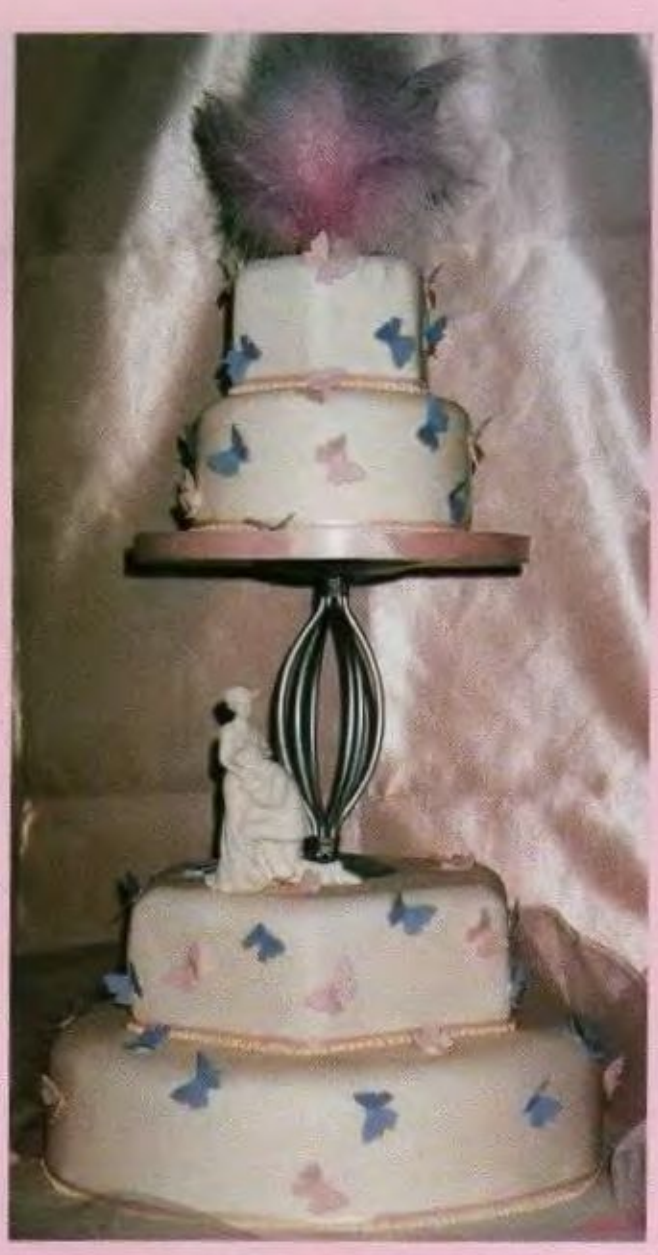

Belinda Neal

Debbie's Cake Art

Alex Bransgrove

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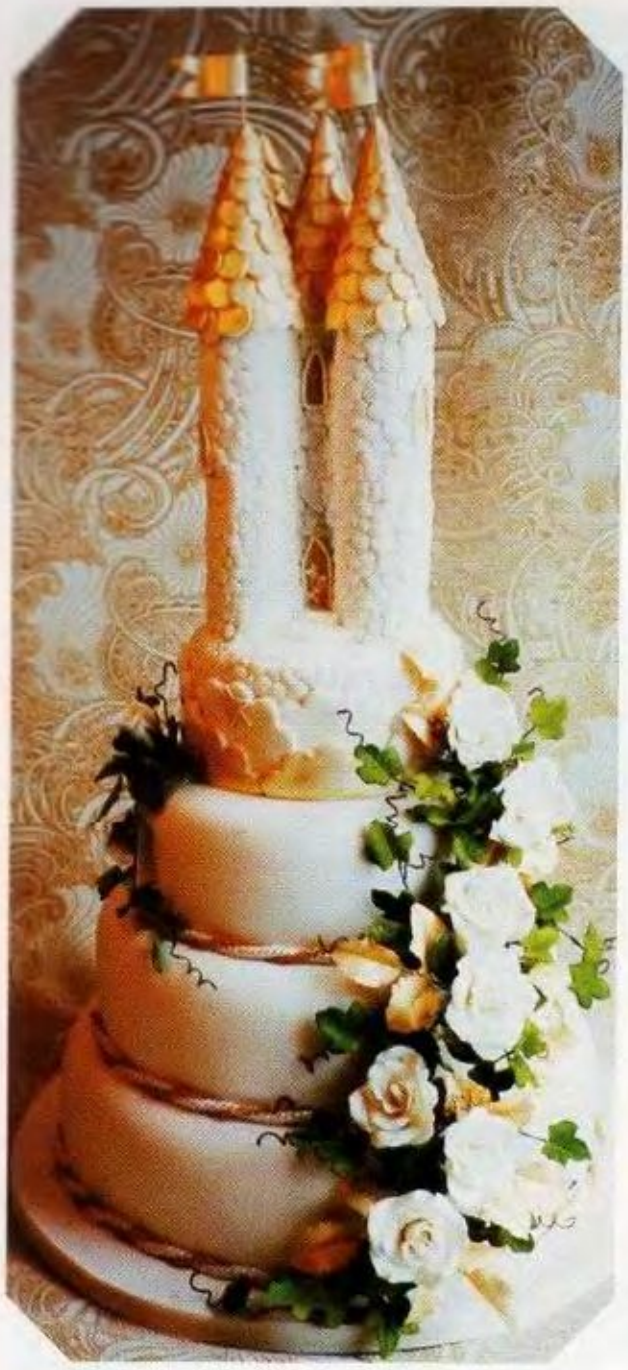
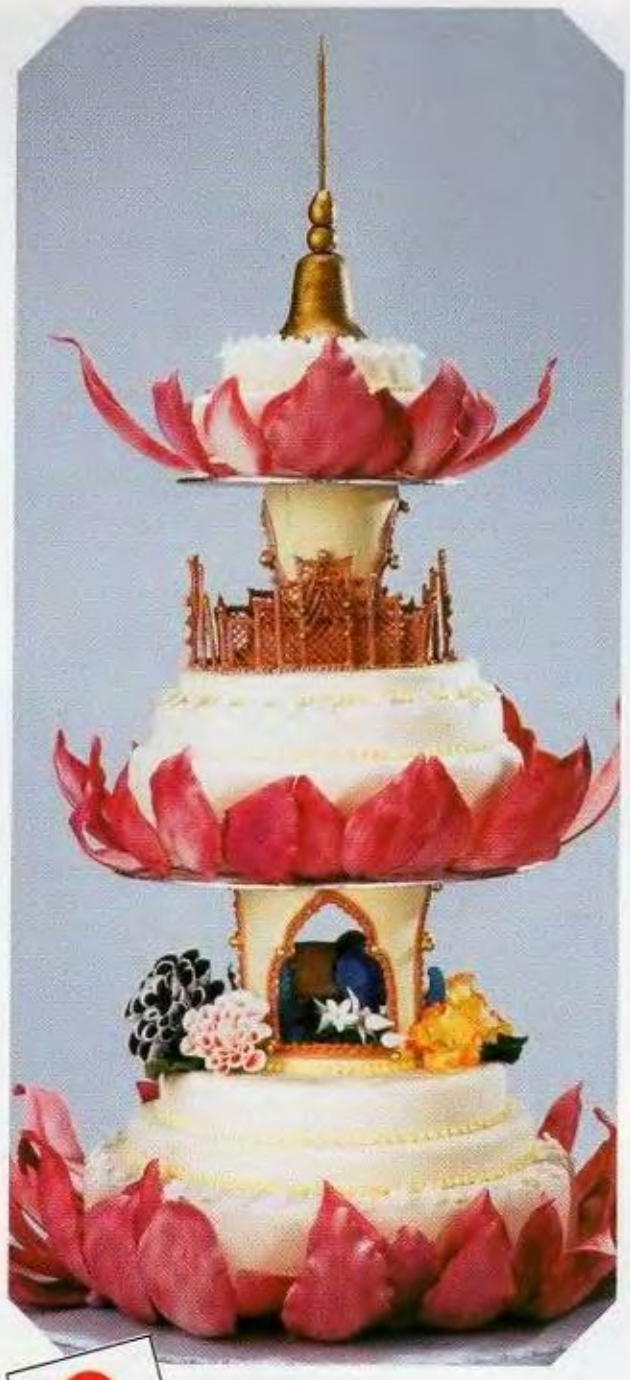
Dragons & Daffodils

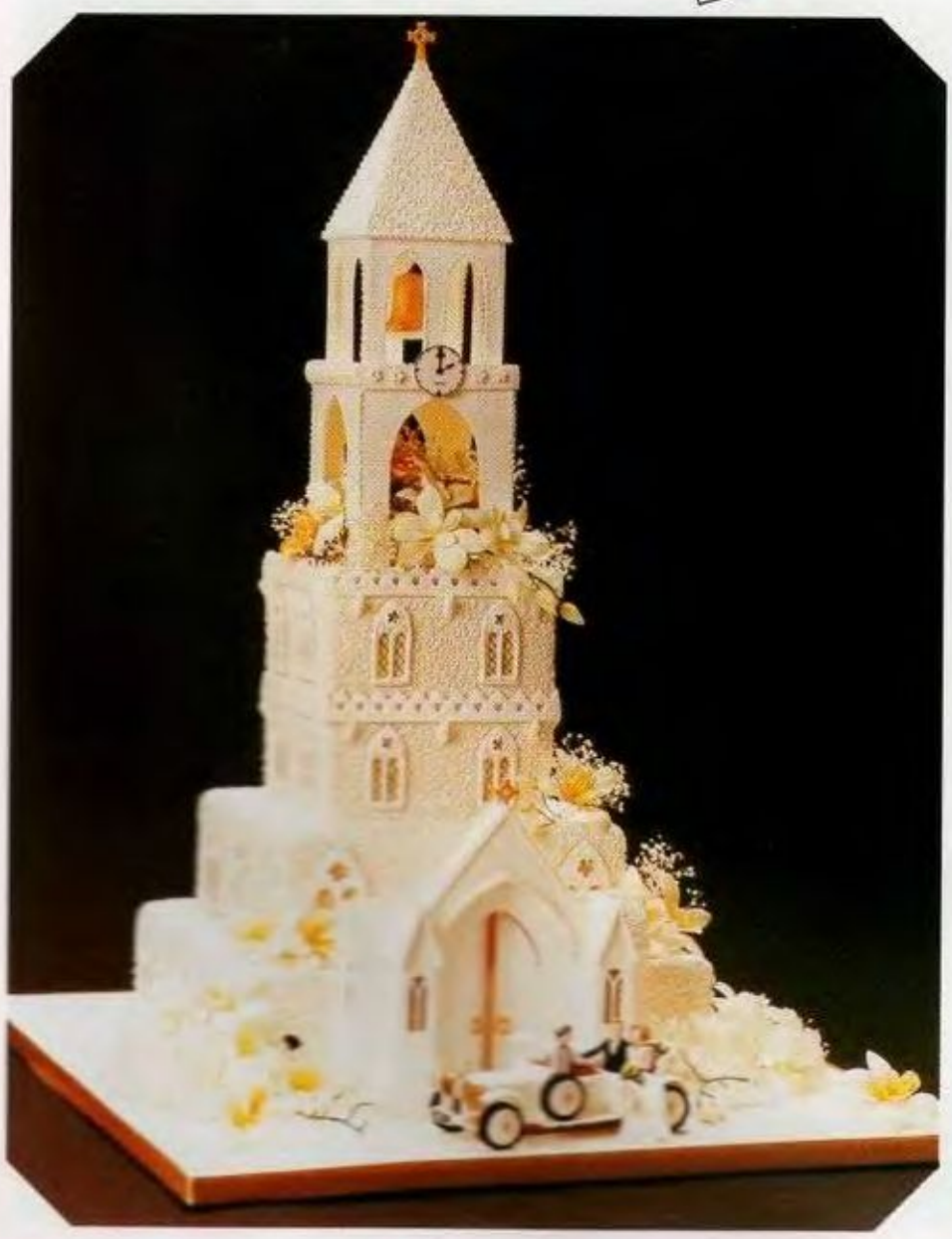


Dragons & Daffodils

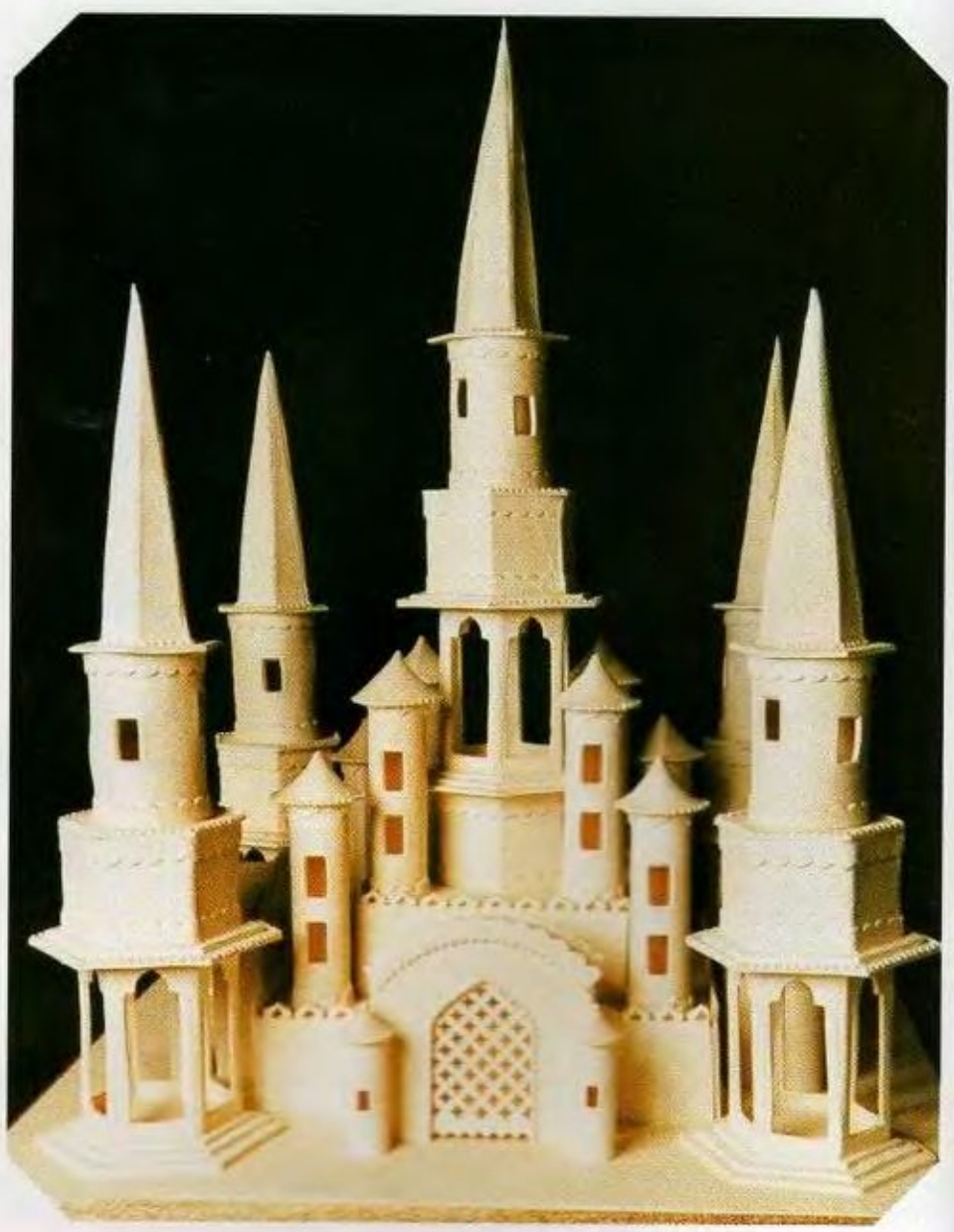


Kozuko Inada

Sue O'Callaghan



Edible Art

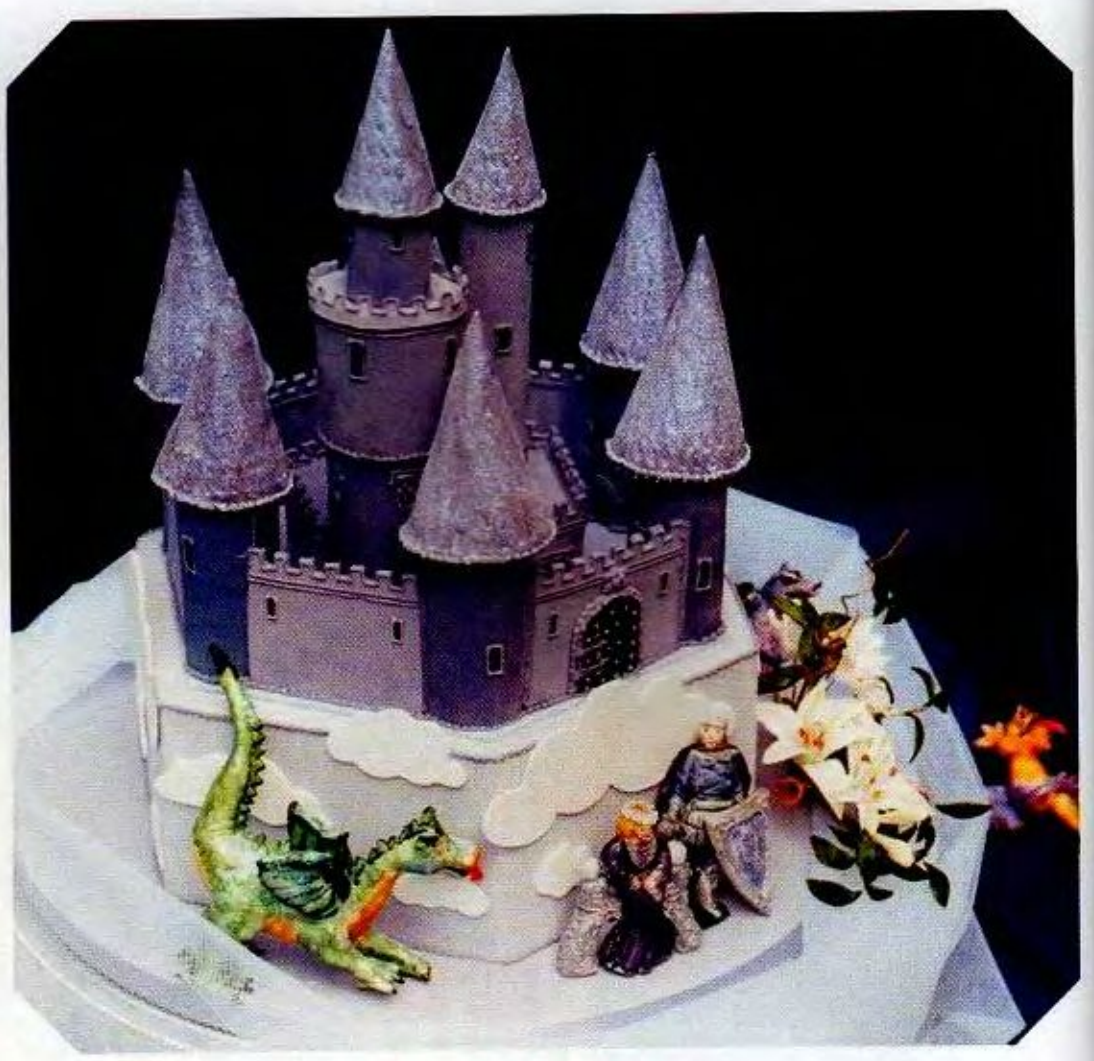


Hockleys

Fairytale Castles

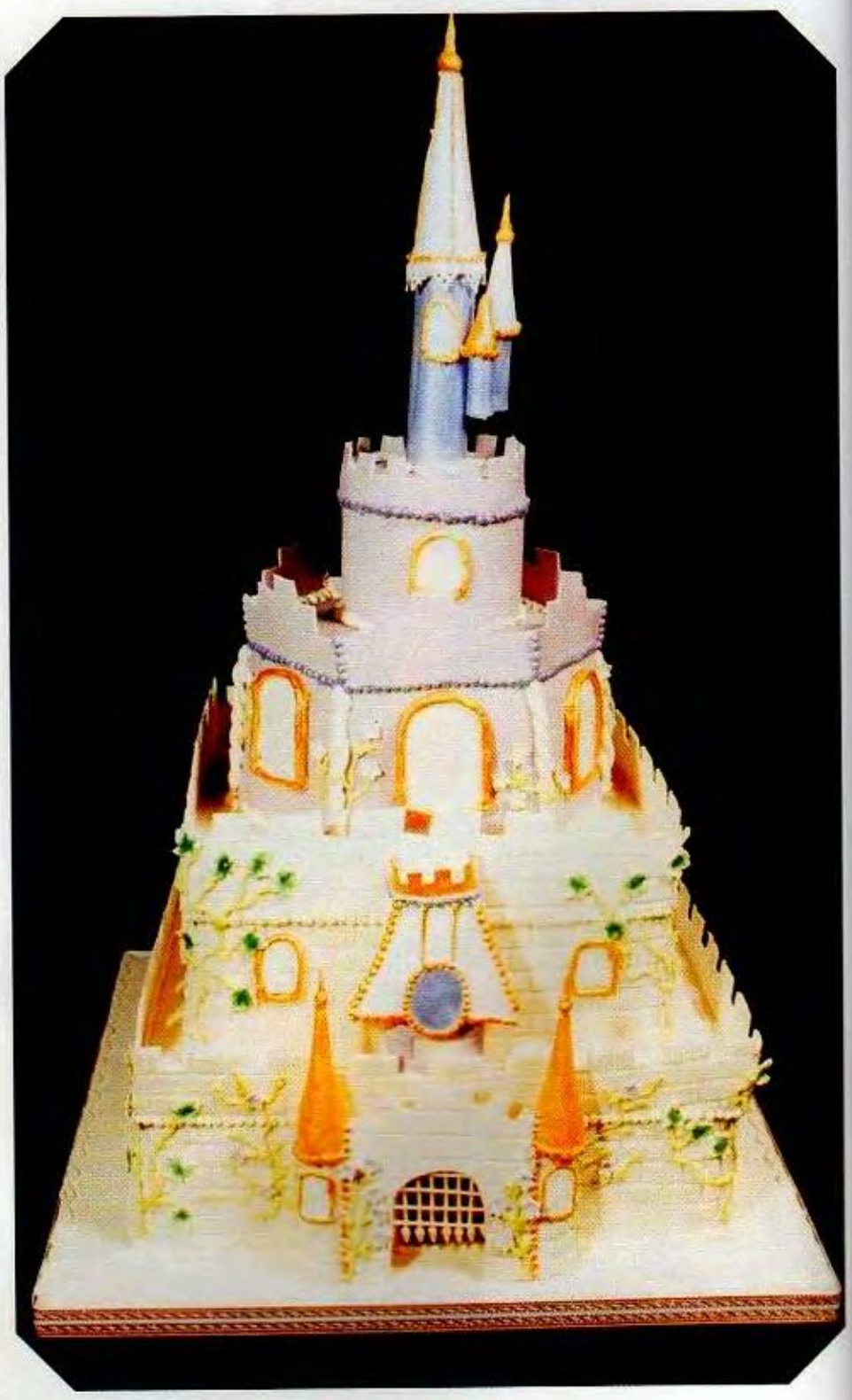
Tracey Mann

Trish Clarke



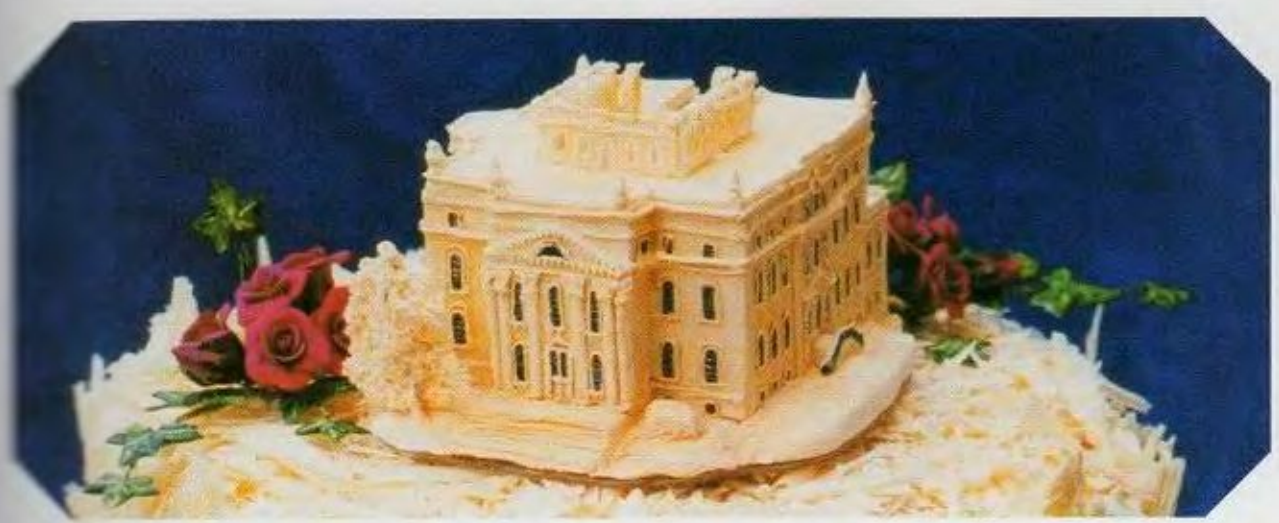
Sue O'Callaghan

Karen Hewitt



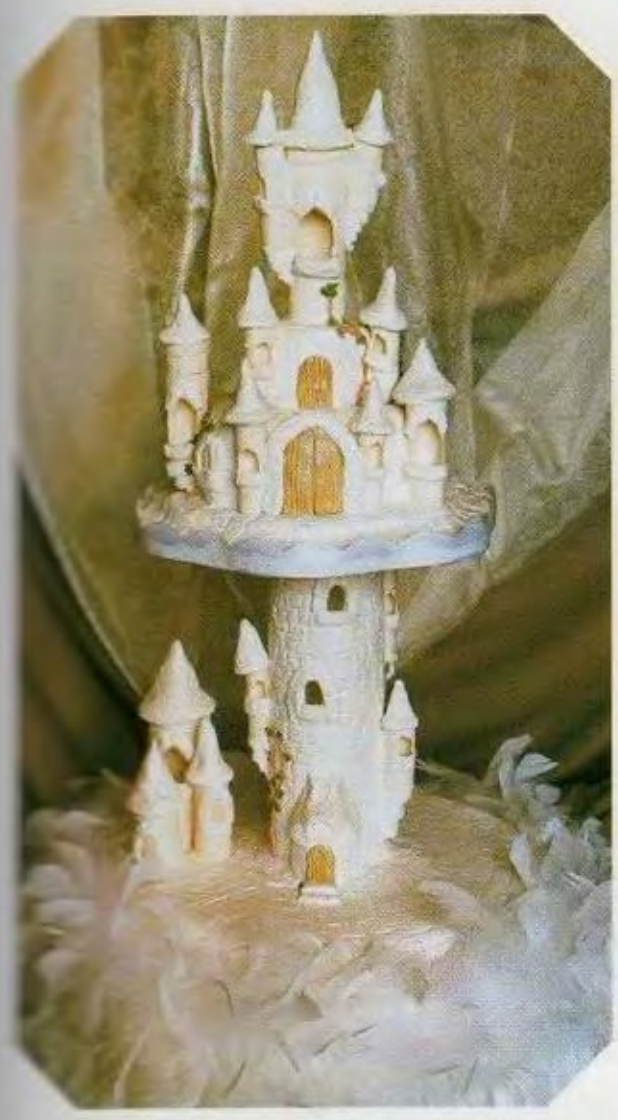
Festive Cakes

Sue O'Callaghan

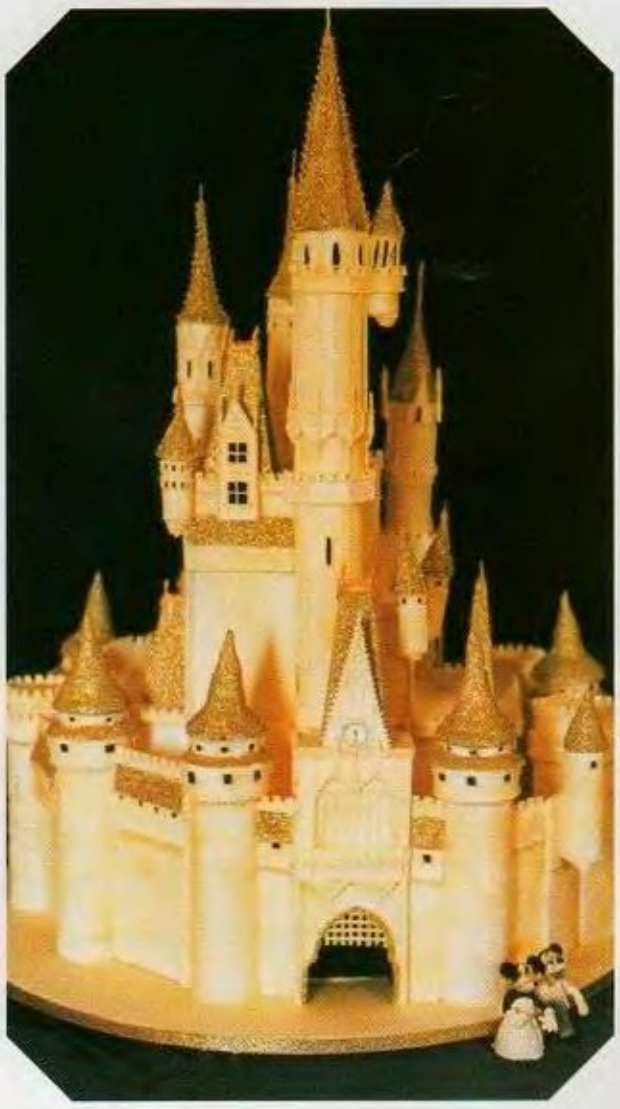


Sue O'Callaghan

Lindy Smith



Pipedreams



Sue O'Callaghan

Edible Art

CAKES OF DISTINCTION

by Linda Wolfe

We offer wedding and celebration cakes made entirely by hand to the highest standard. Only the world's finest ingredients are used for our superbly moist and mouth-wateringly rich fruit cake. Sponge cakes are also available as an alternative.
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To supply cakes at their finest, maturing is an important part of the process. To reach perfection on the day we request orders to be placed at least 4 months prior to the occasion.

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Telephone 01420 473522 to make an appointment.

For more information, contact Cakes of Distinction, Bakers Farm Nursery, Kingsley, Bordon, Hampshire GU35 9NJ. Tel: 01420 473522 Fax: 01420 473544
Website:www.cakesofdistinction.com

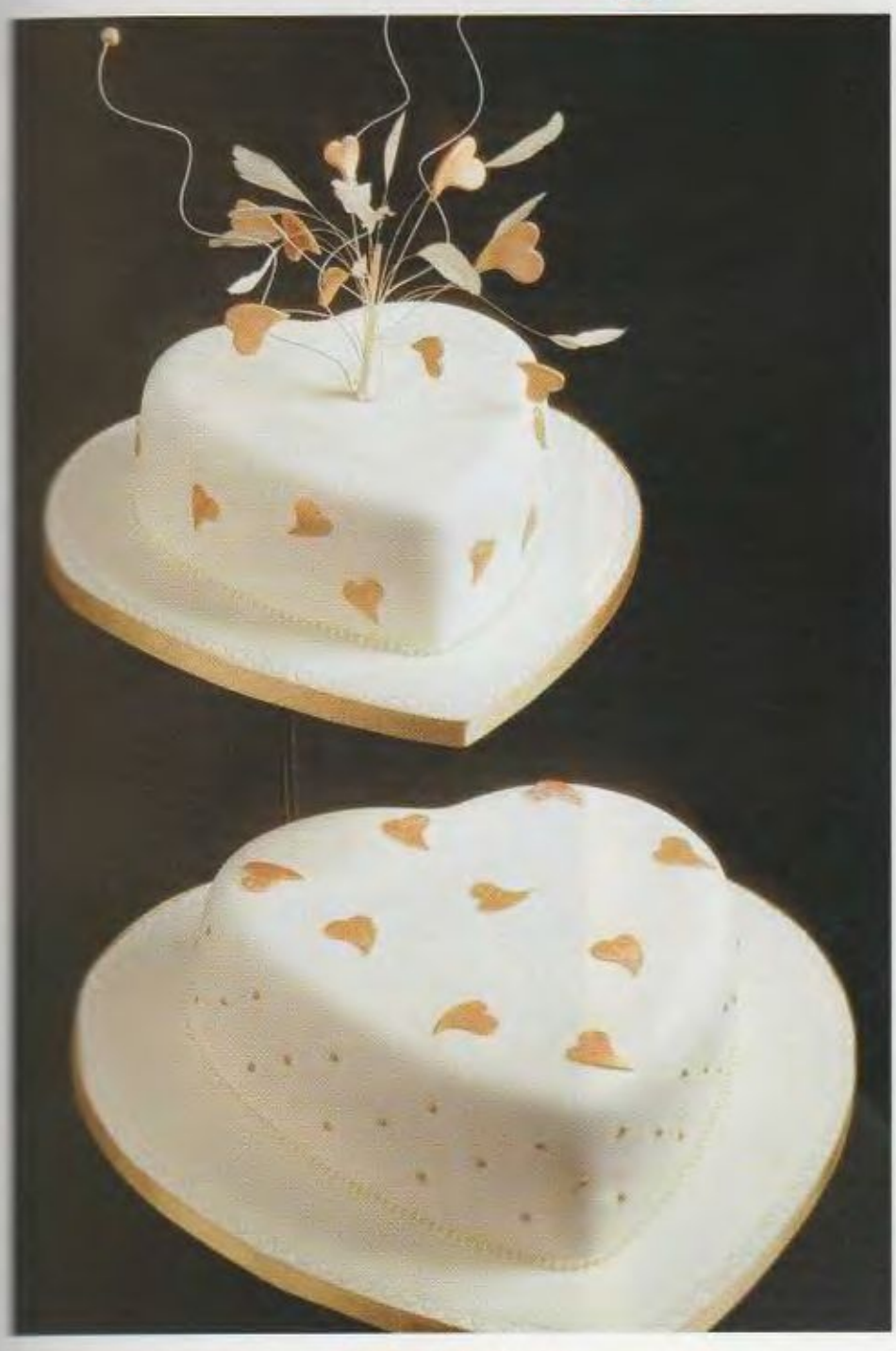
Helen Penman

This project will be featured in Issue 80
of **CAKES** & Sugarcraft magazine

Joan Barber

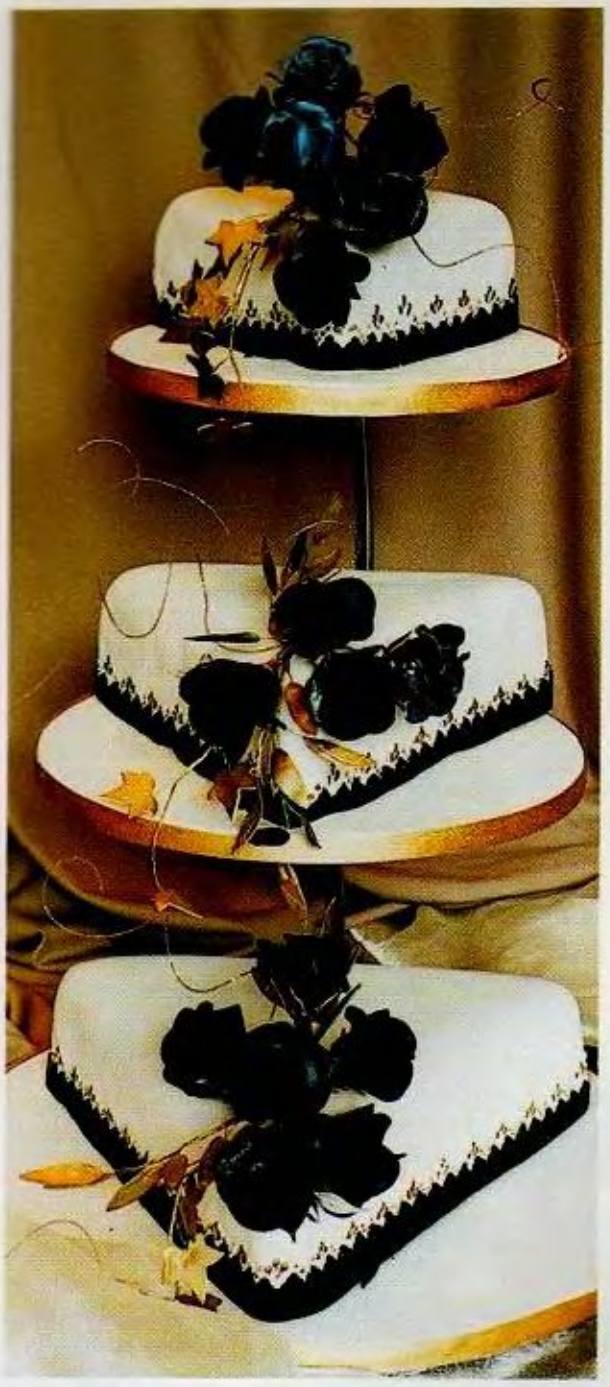
Julie Hamilton

Edible Art



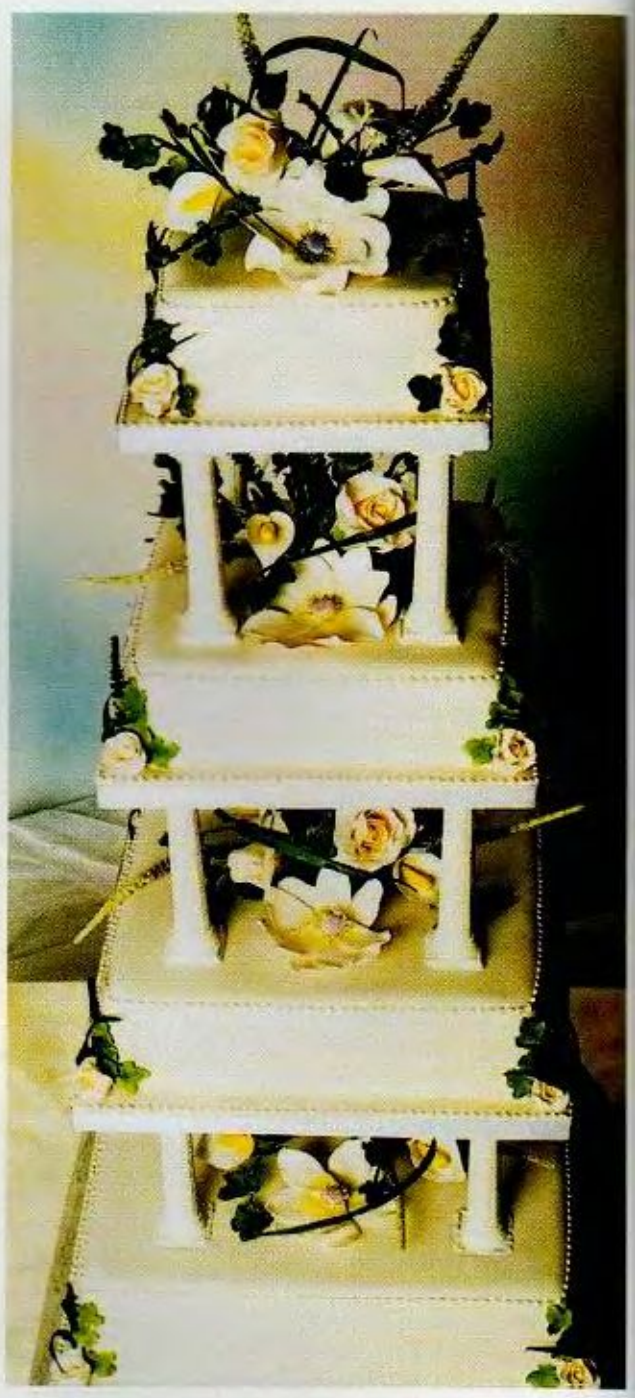
Icing Matters

Ann Pickard

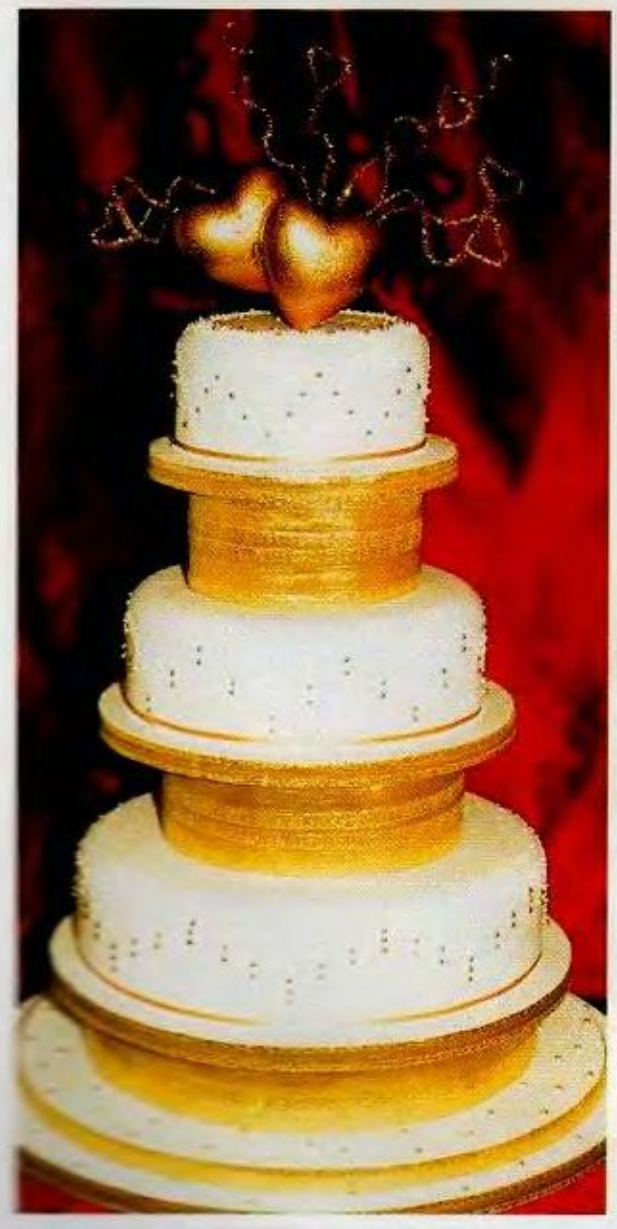


Pipedreams

Joan Barber



Janice Hull



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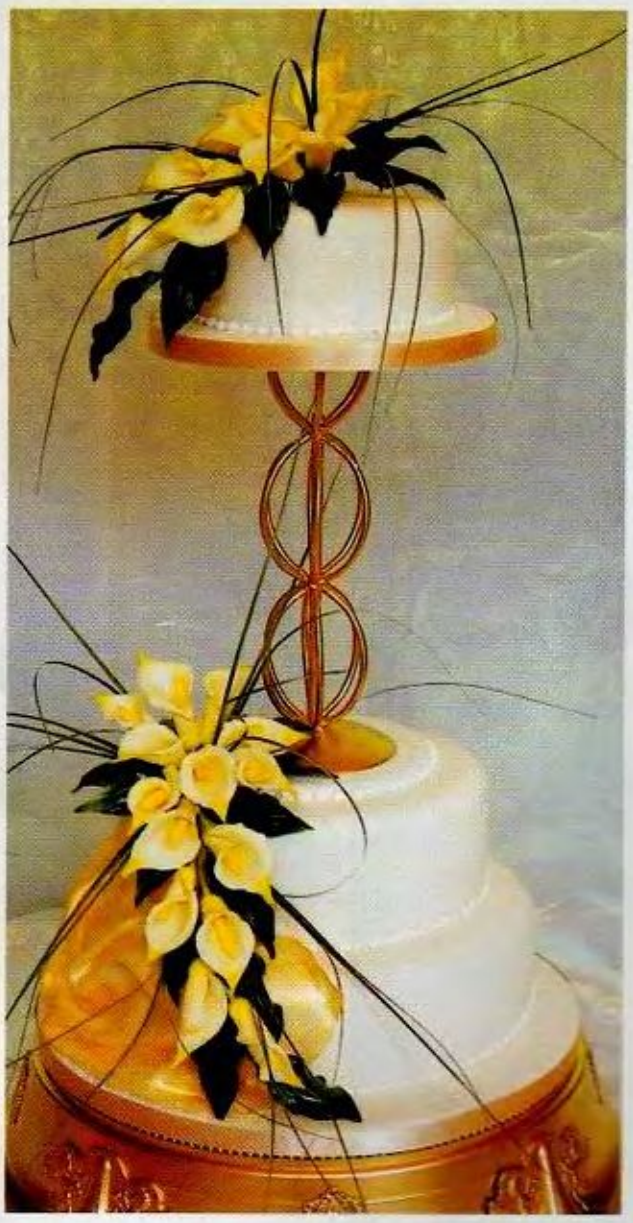
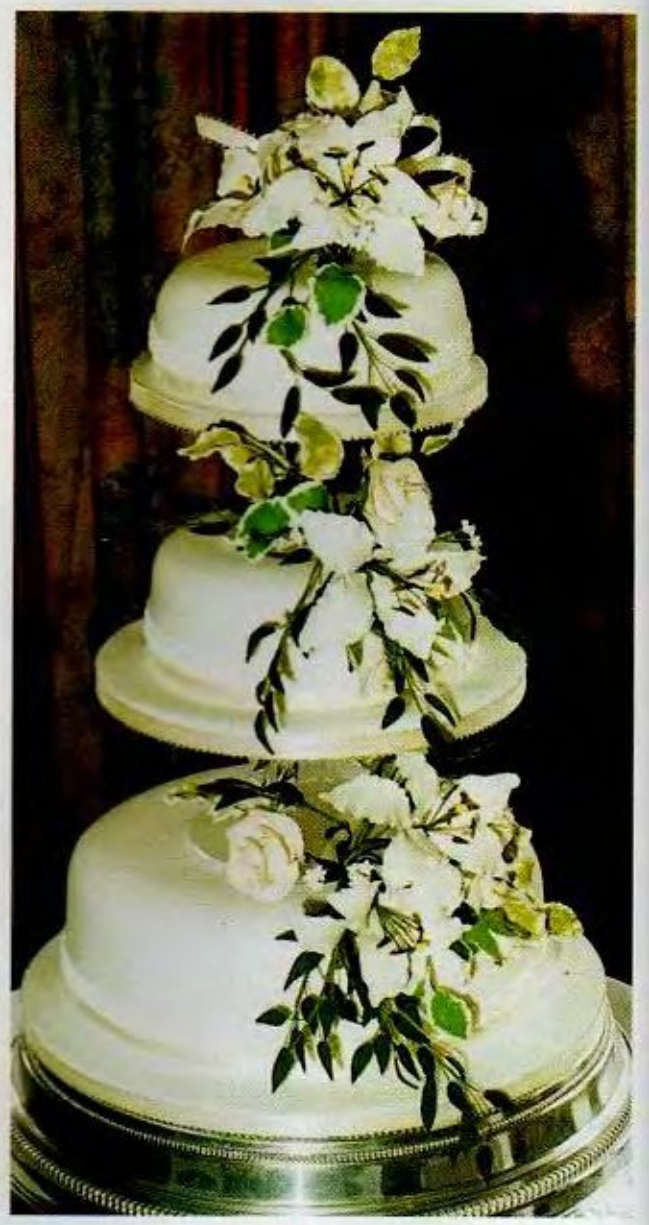


Karen Hewitt



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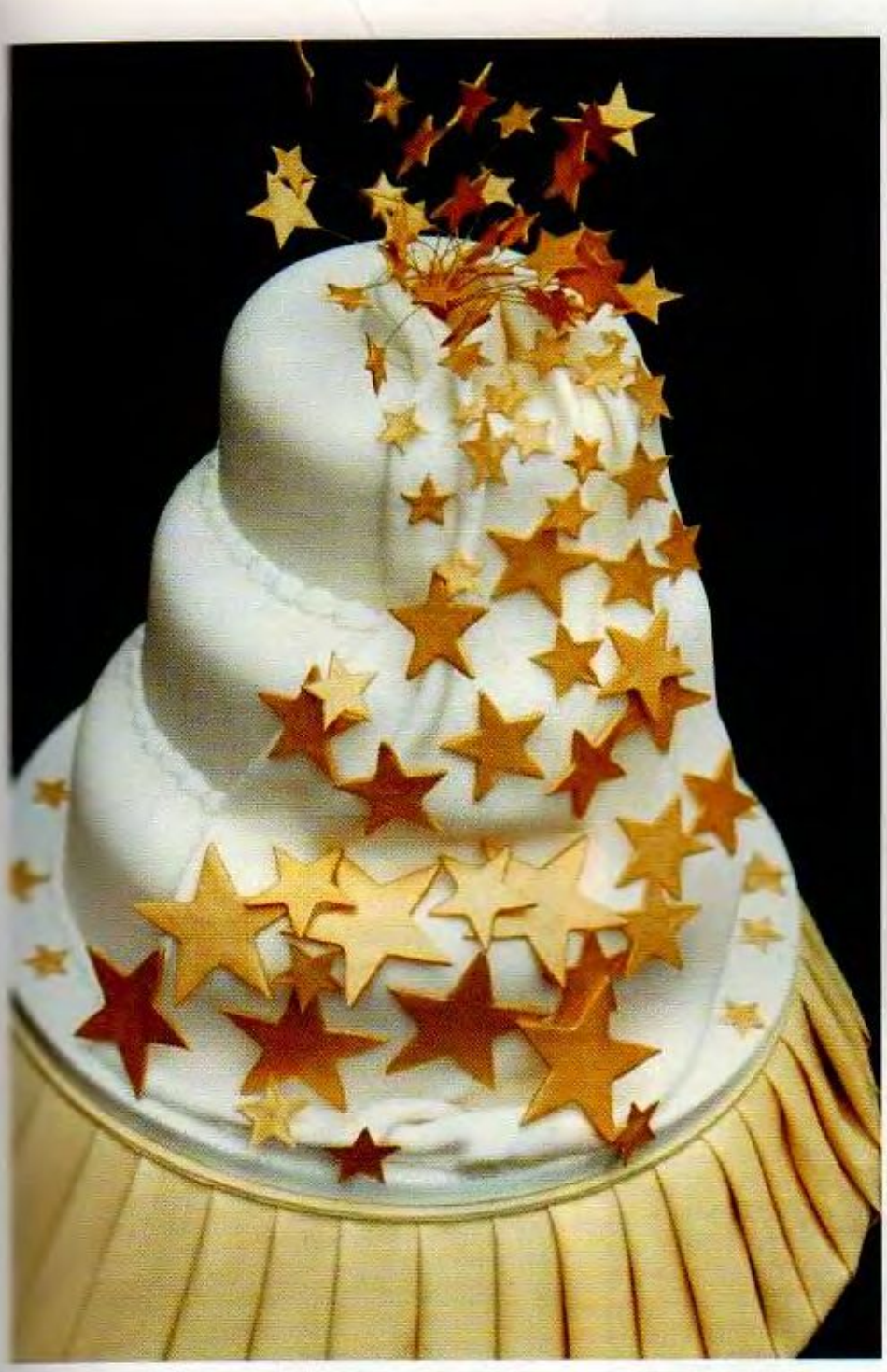
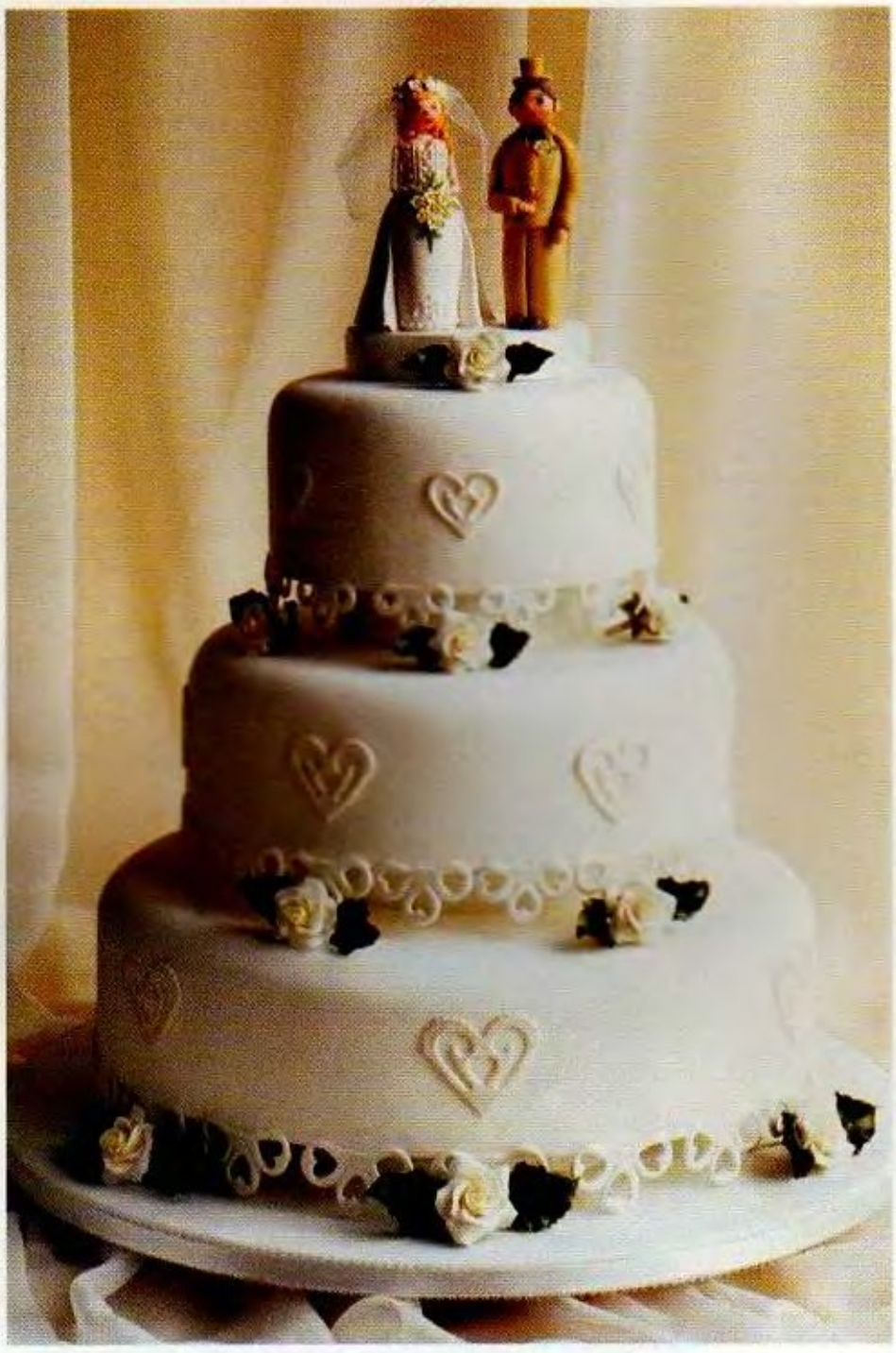
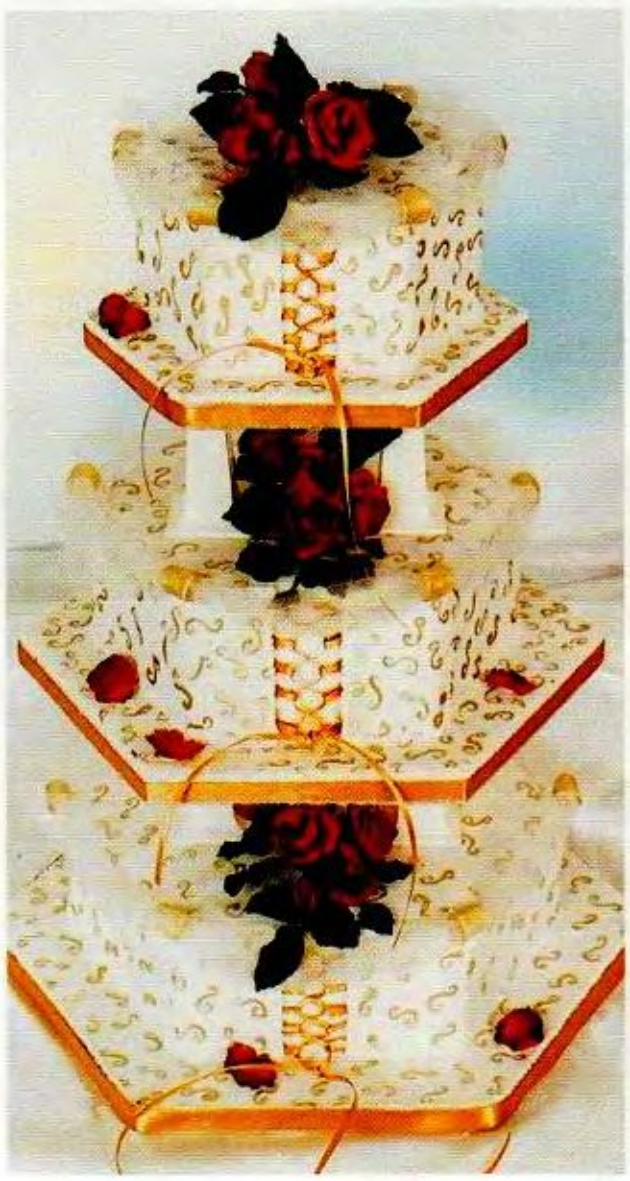


Joan Barber



Ligia Martin

Alex Bransgrove



Janice Hull

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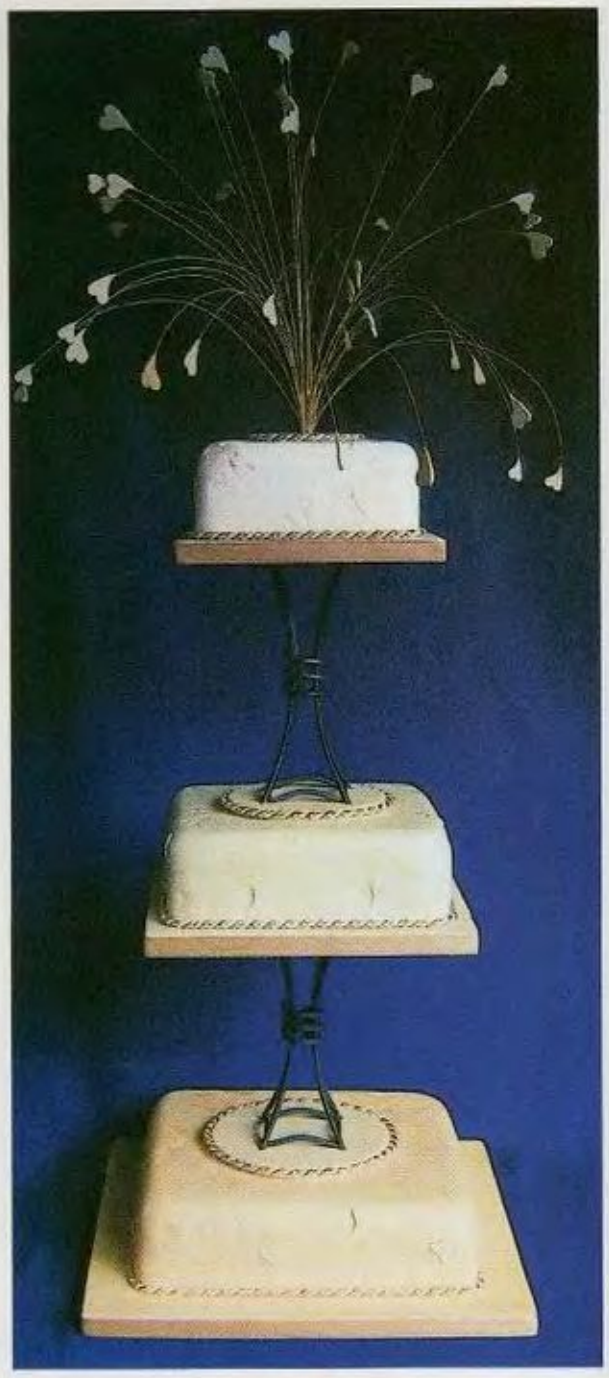
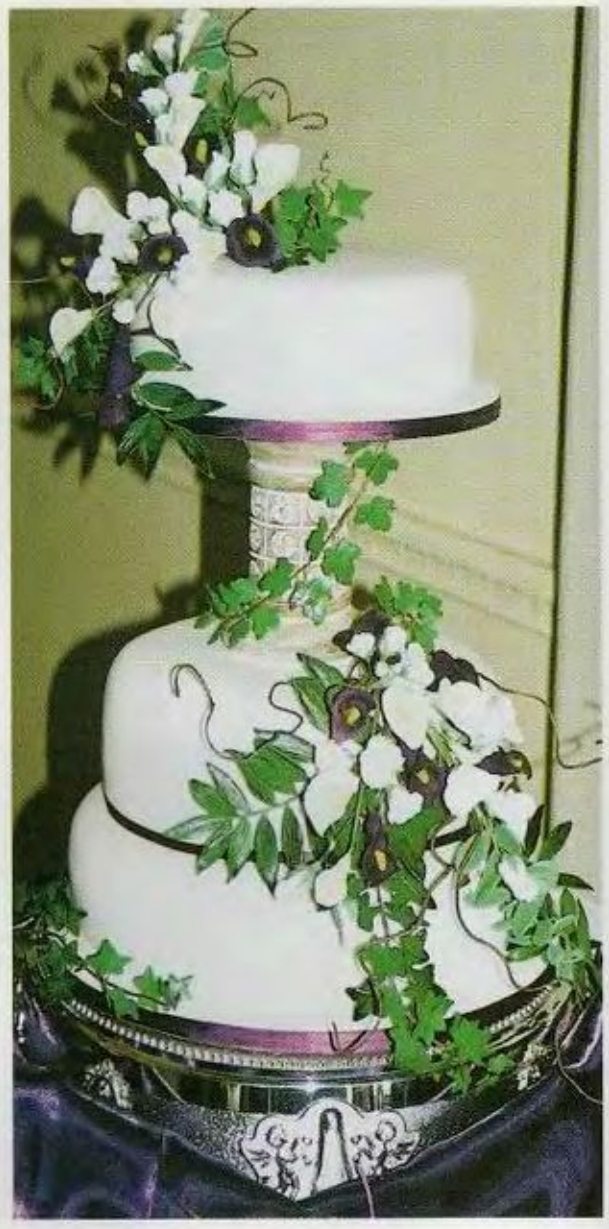


Lindy Smith

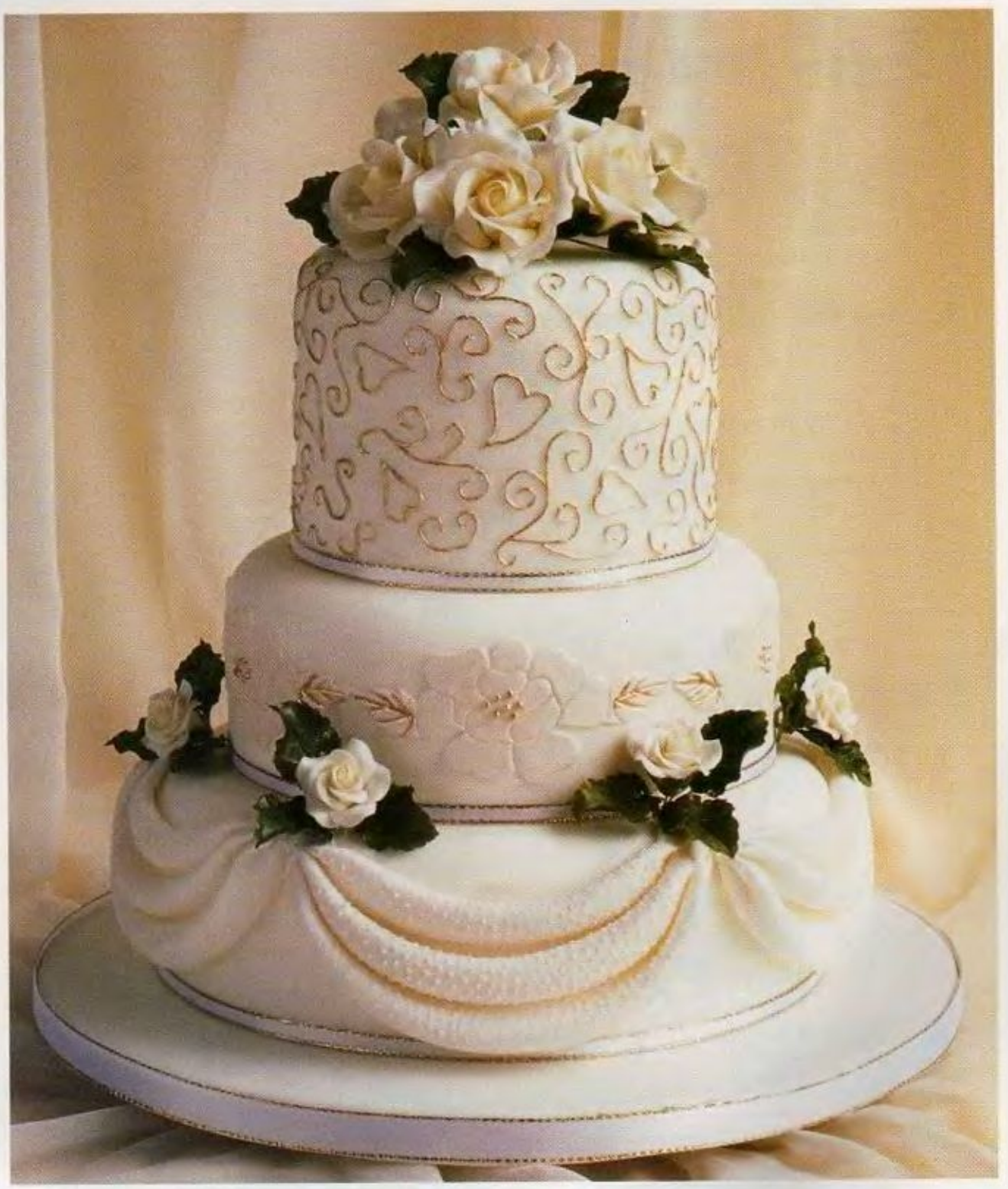


Anne Blain

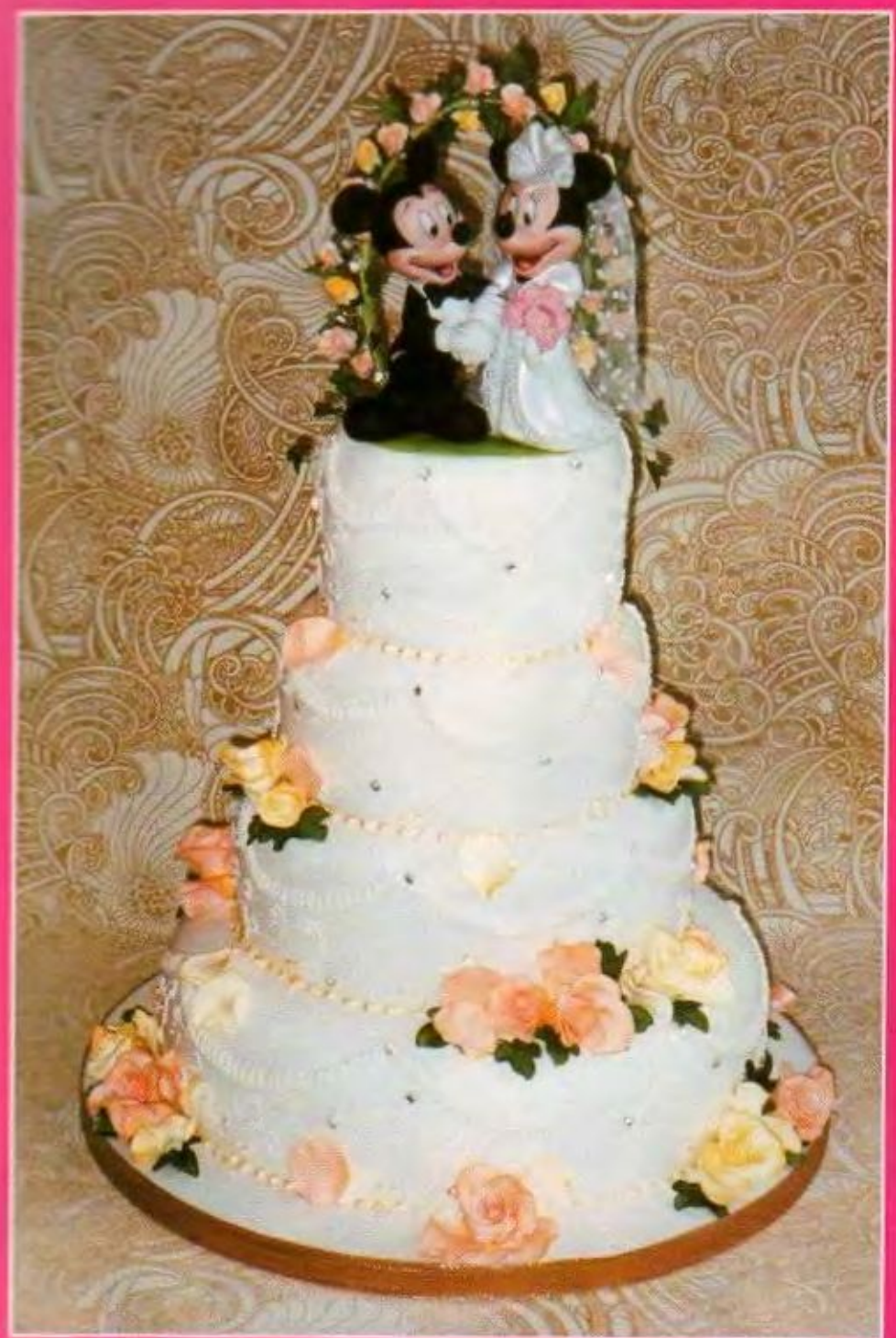
Annelise Wedding Cakes

Joan Barber

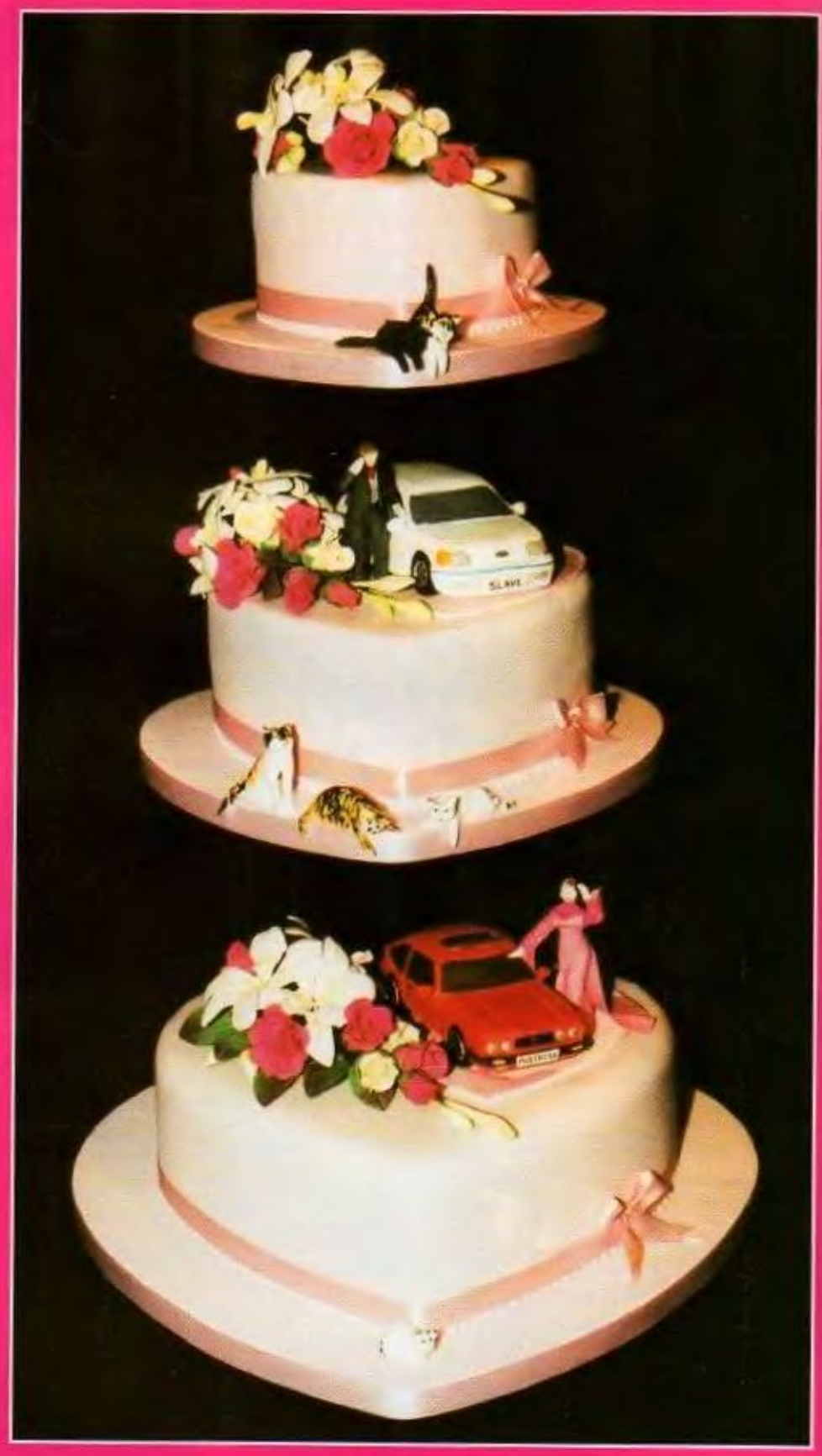
Karen Hewitt



Ligia Martin



Dragons & Daffodils

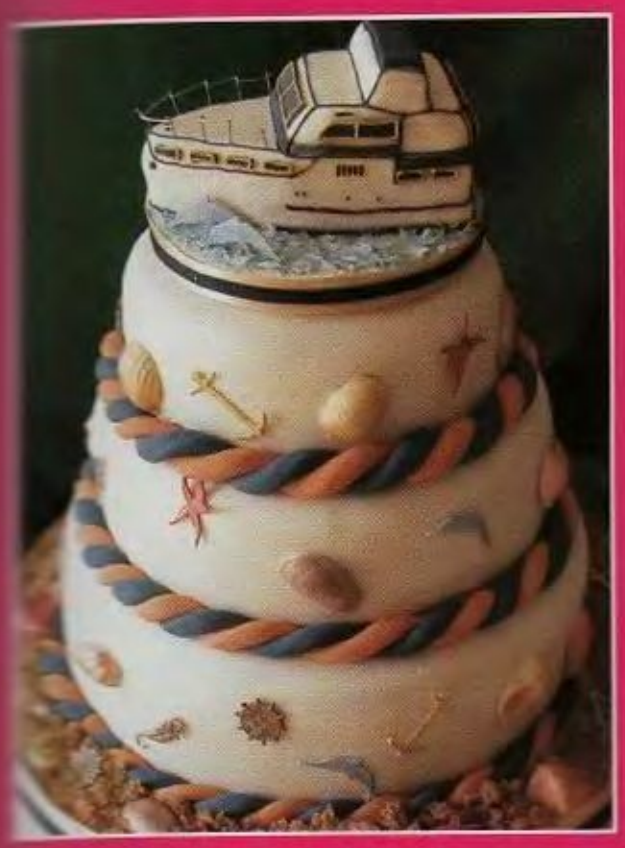


Edible Art

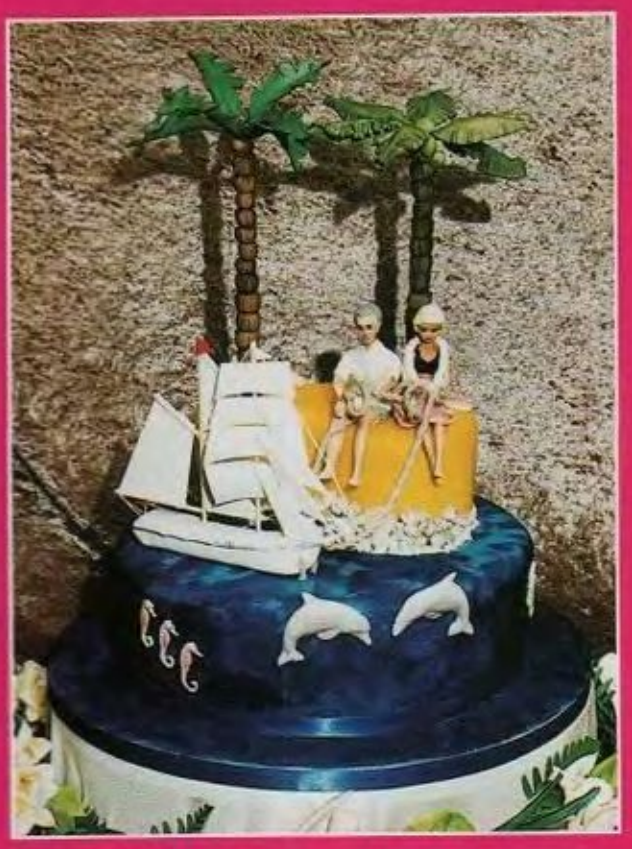
Ann Pickard

Debbie's Cake Art

Novelty Cakes



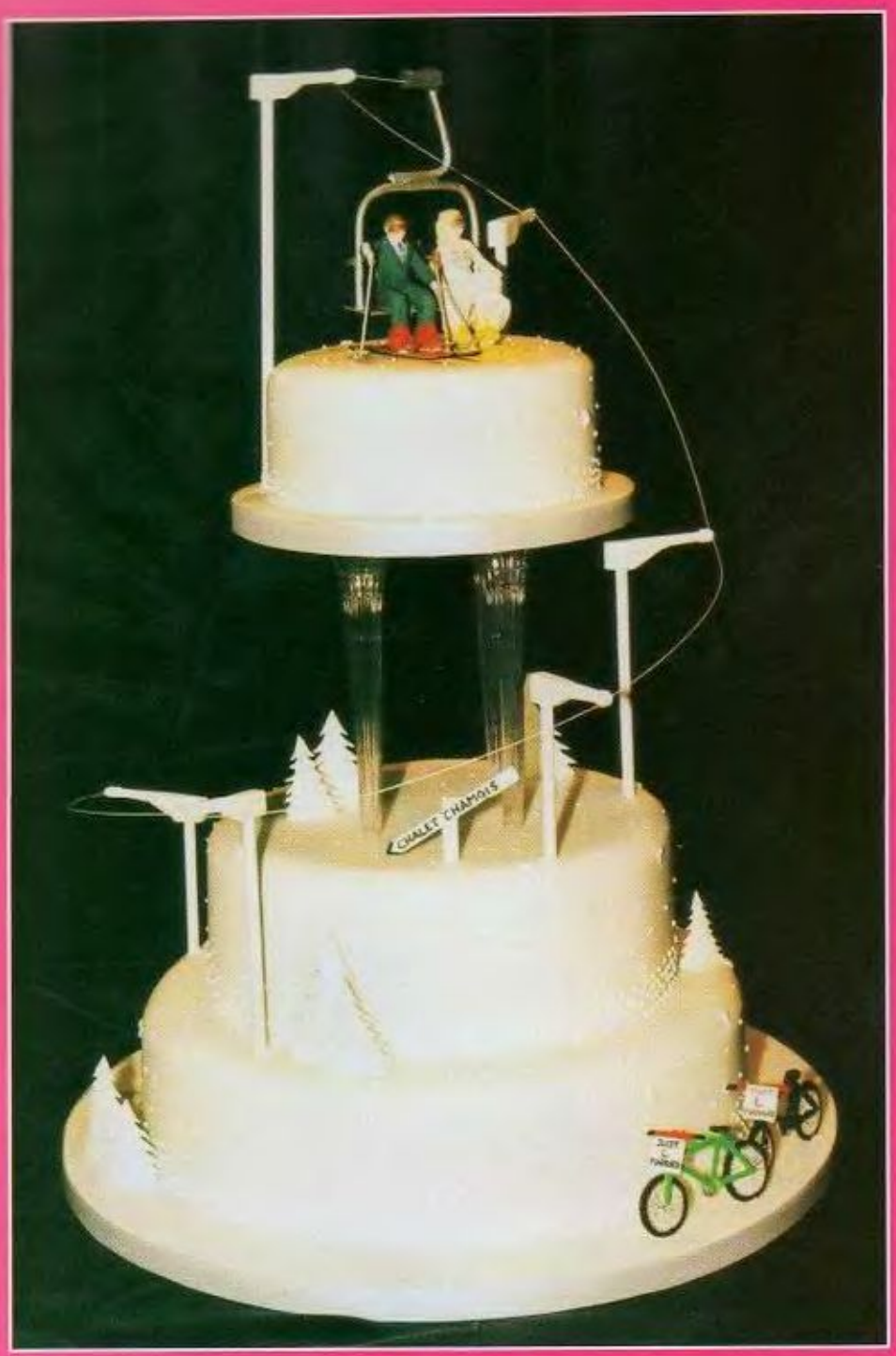
Deborah Needs



Debbie's Cake Art

Dragons & Daffodils

Hockleys



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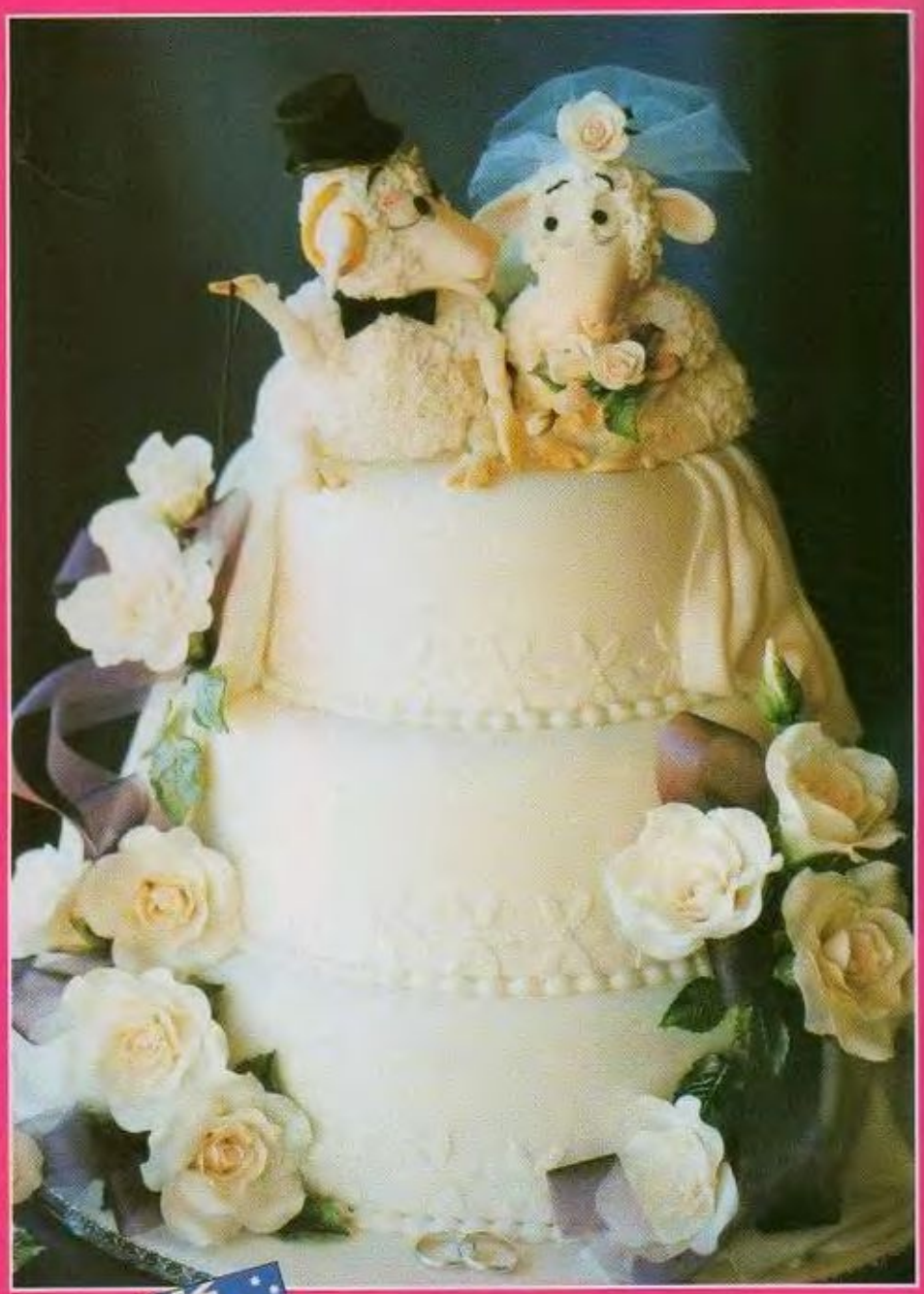
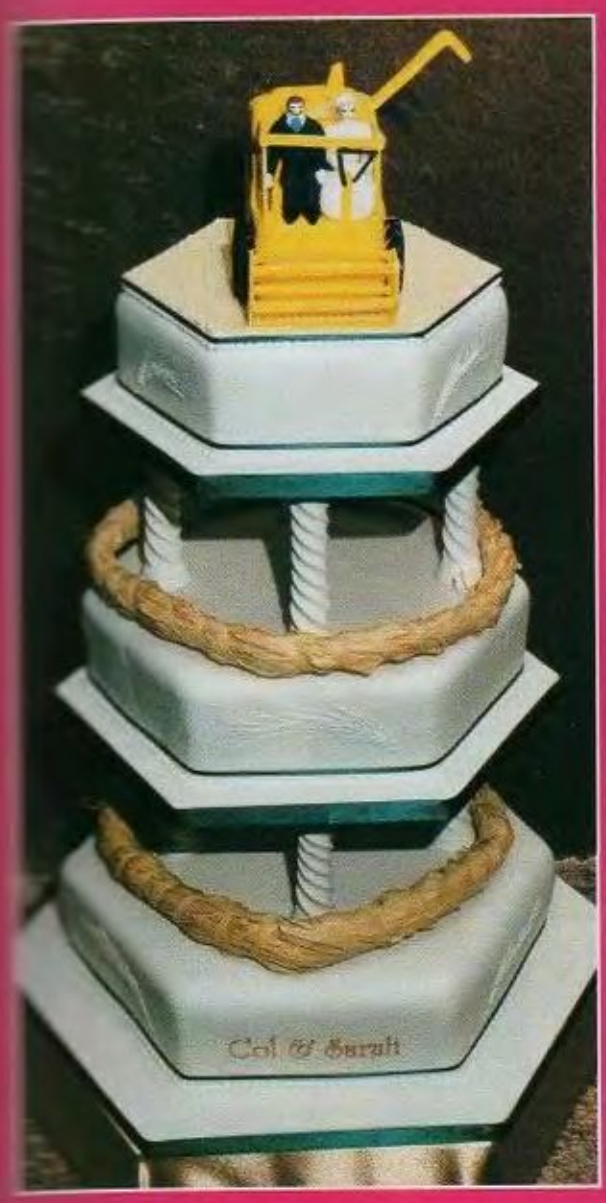


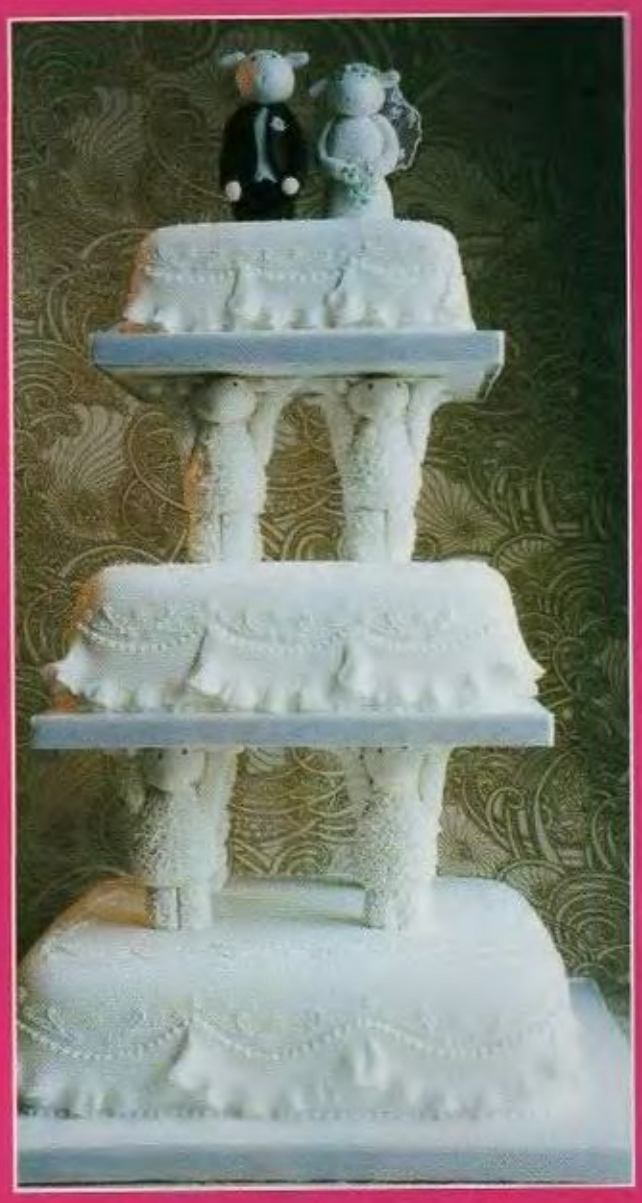
Kath Swansbra

Merryn Shaw

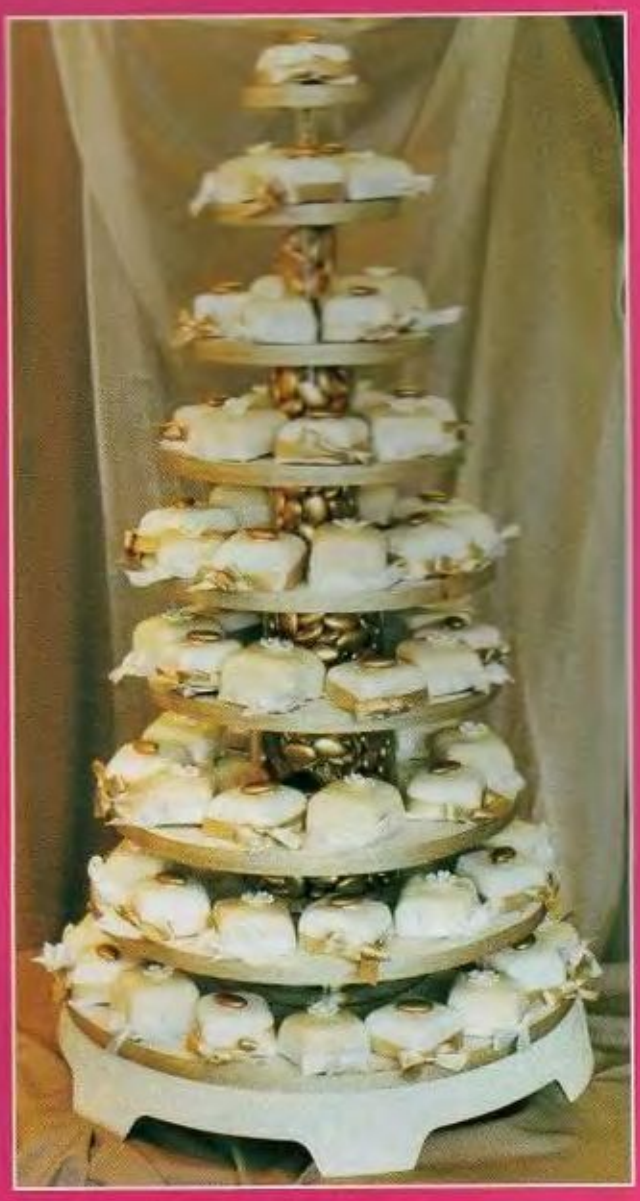
Ann Pickard



Debbie's Cake Art



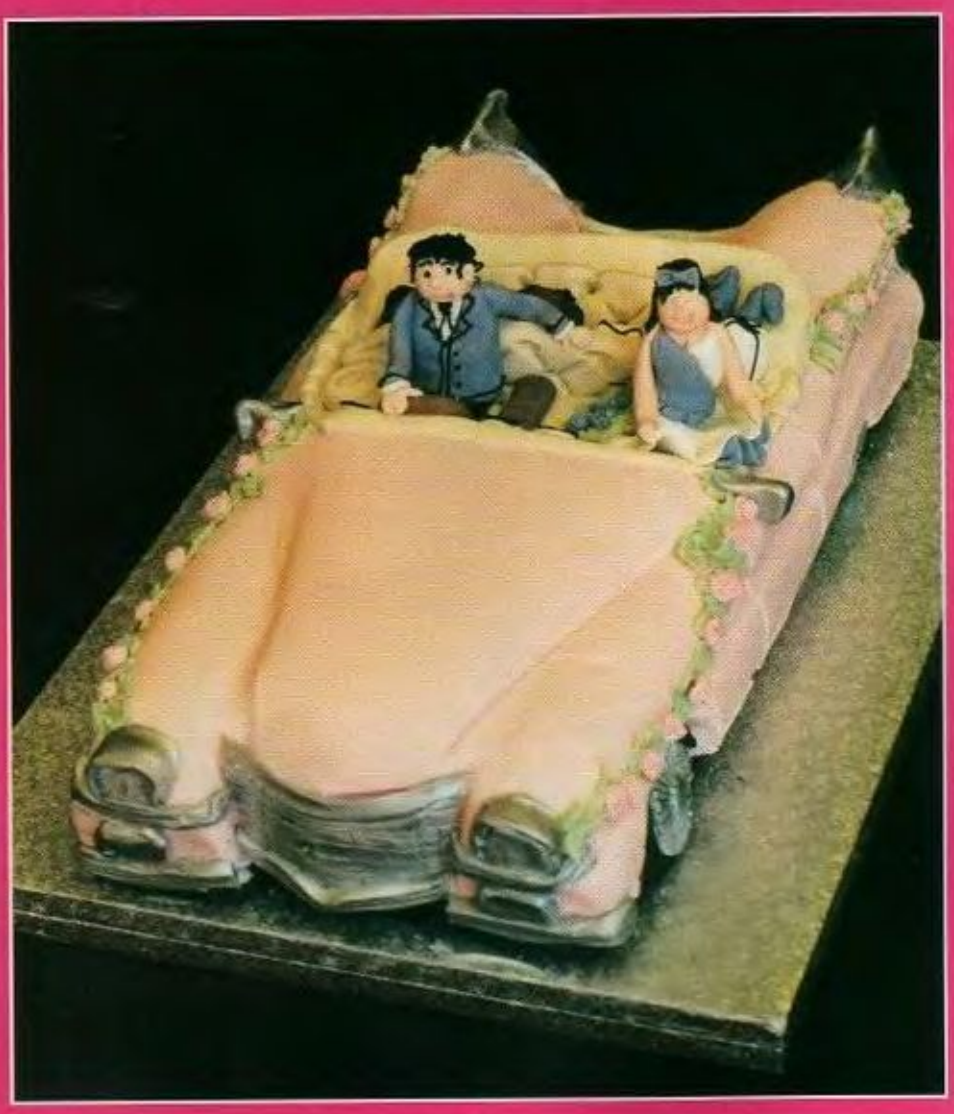
Dragons & Daffodils



Pipedreams

Add a twist to your wedding cake by creating something truly unique

Edible Art



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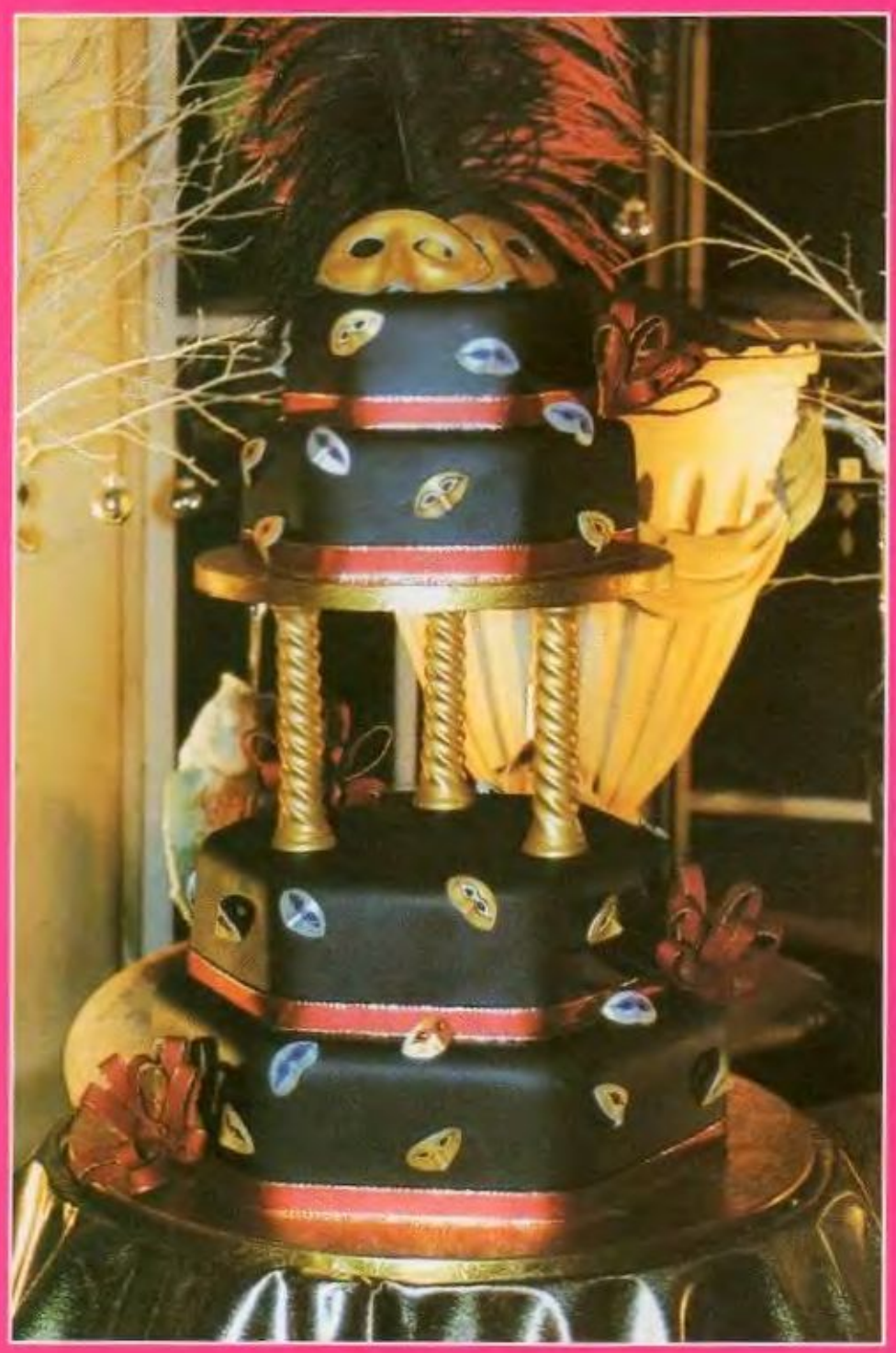


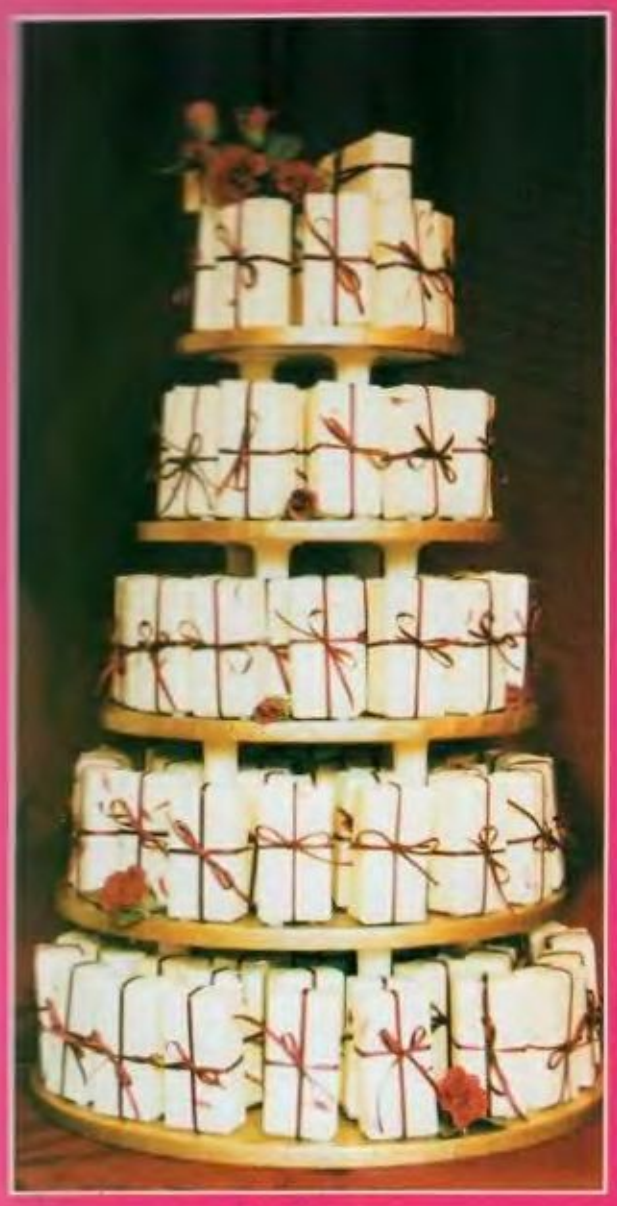
Vanessa Evans

Ann Pickard

Trish Clark

Pipedreams

Ligia Martin



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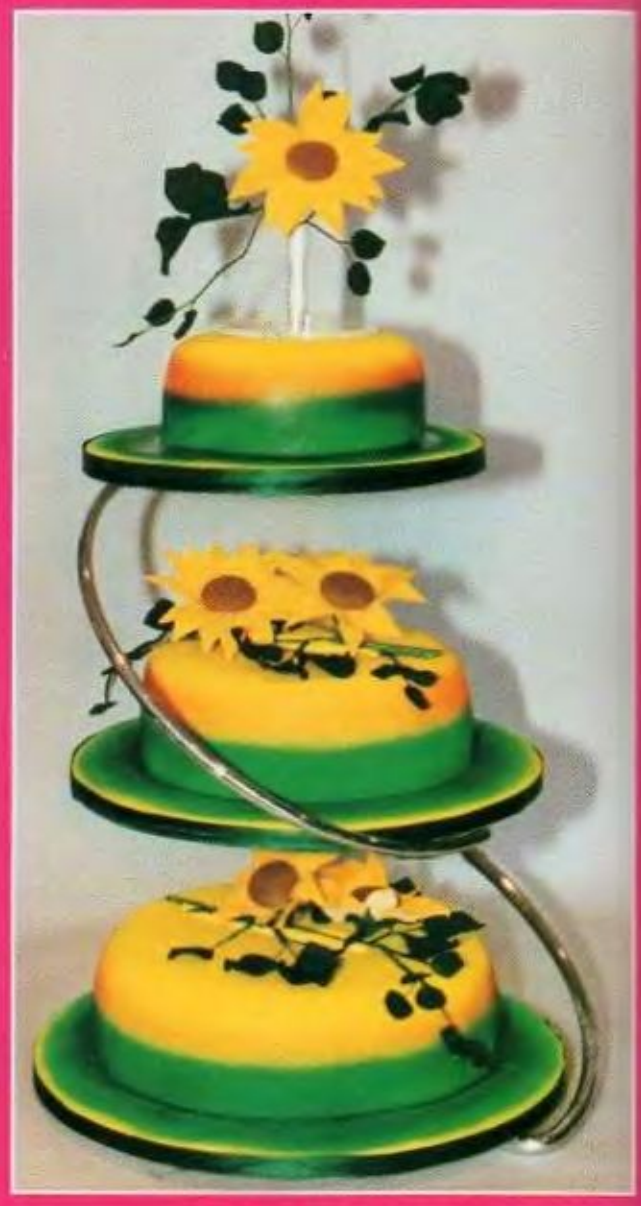
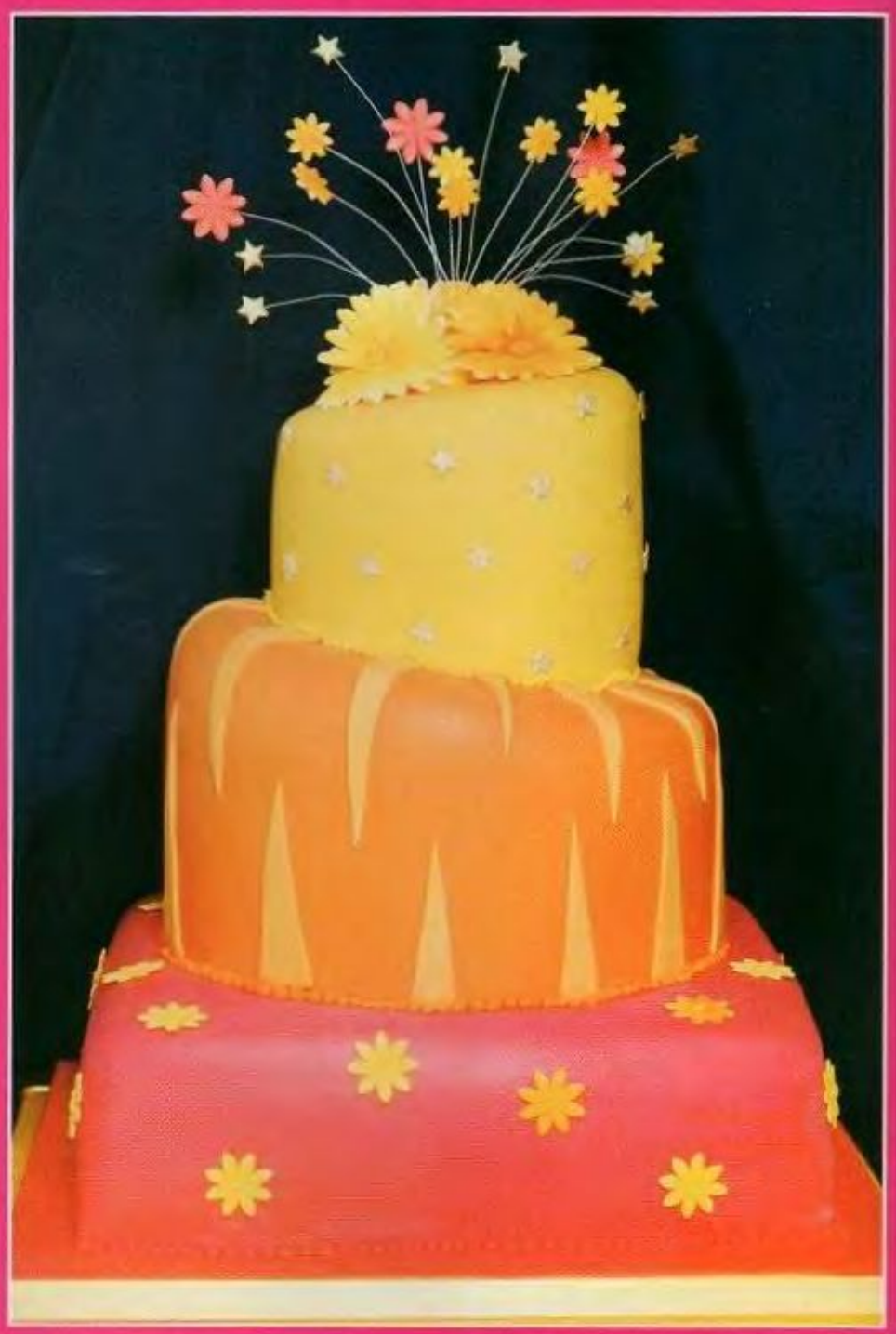
Pipedreams

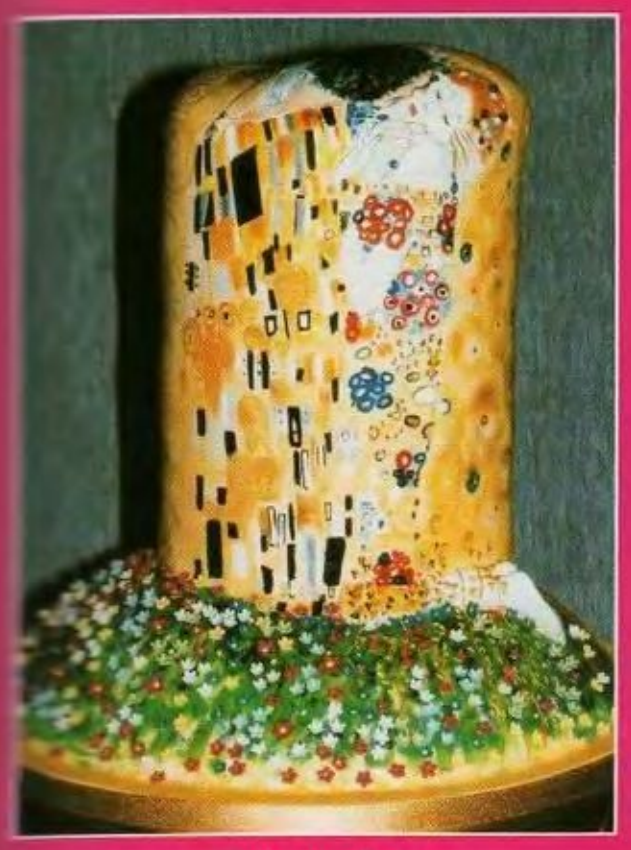


Pipedreams

Ligia Martin



Ann Pickard



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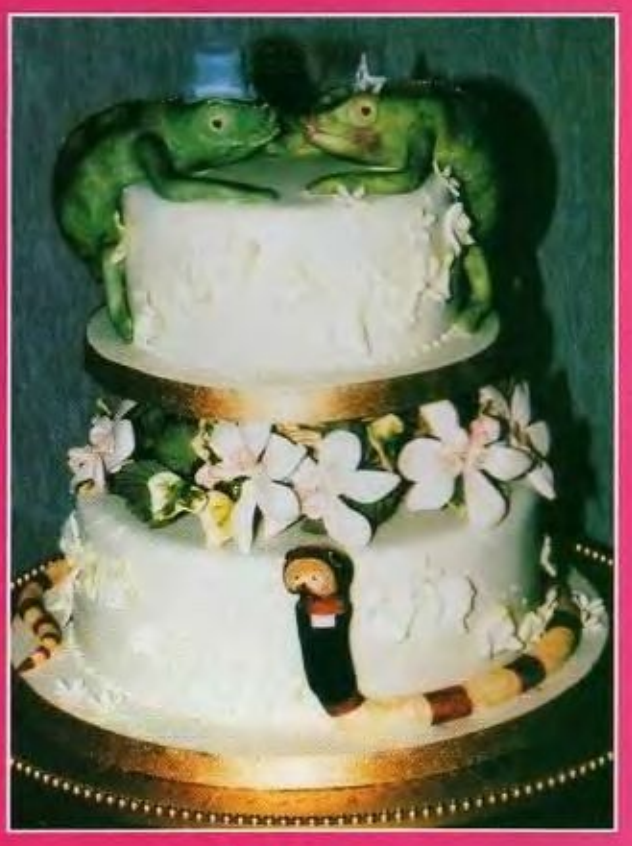
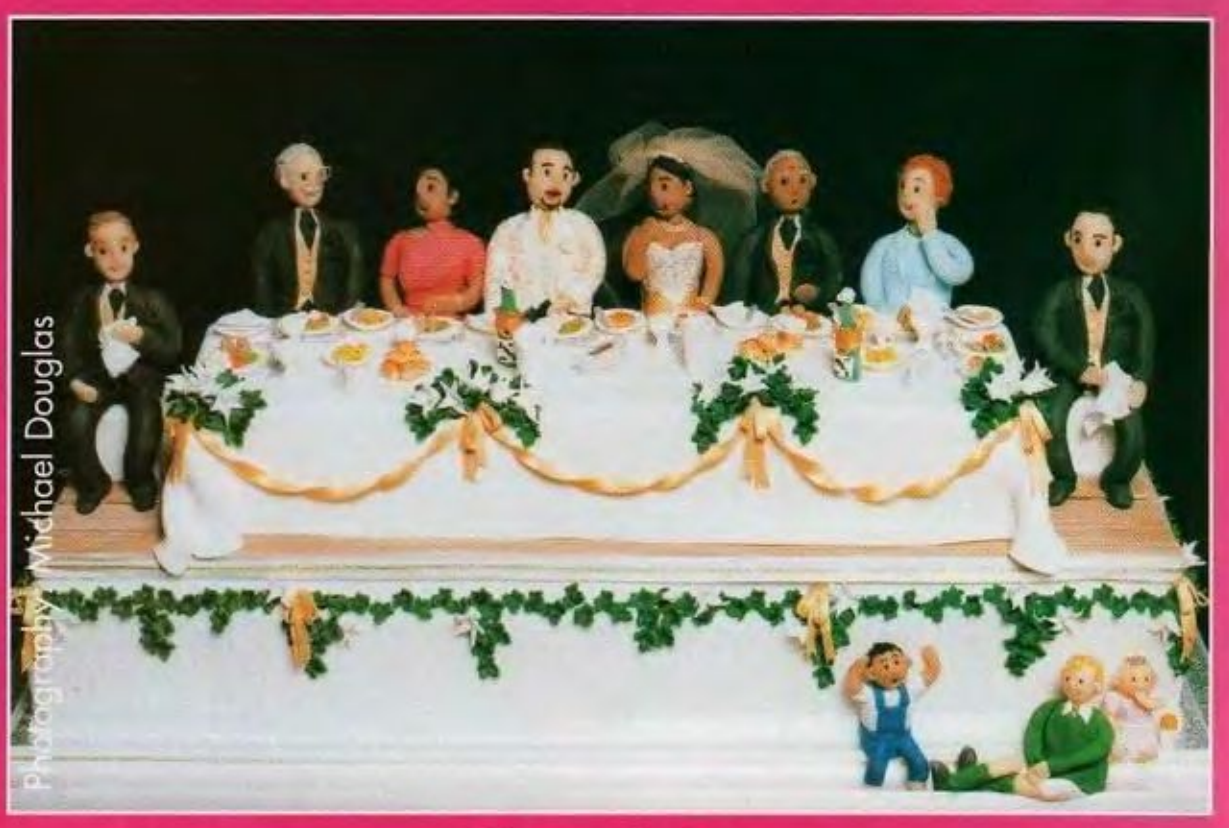


Edible Art

Jenni Cook



Photography Michael Douglas

Sharon Forbes

Hockleys

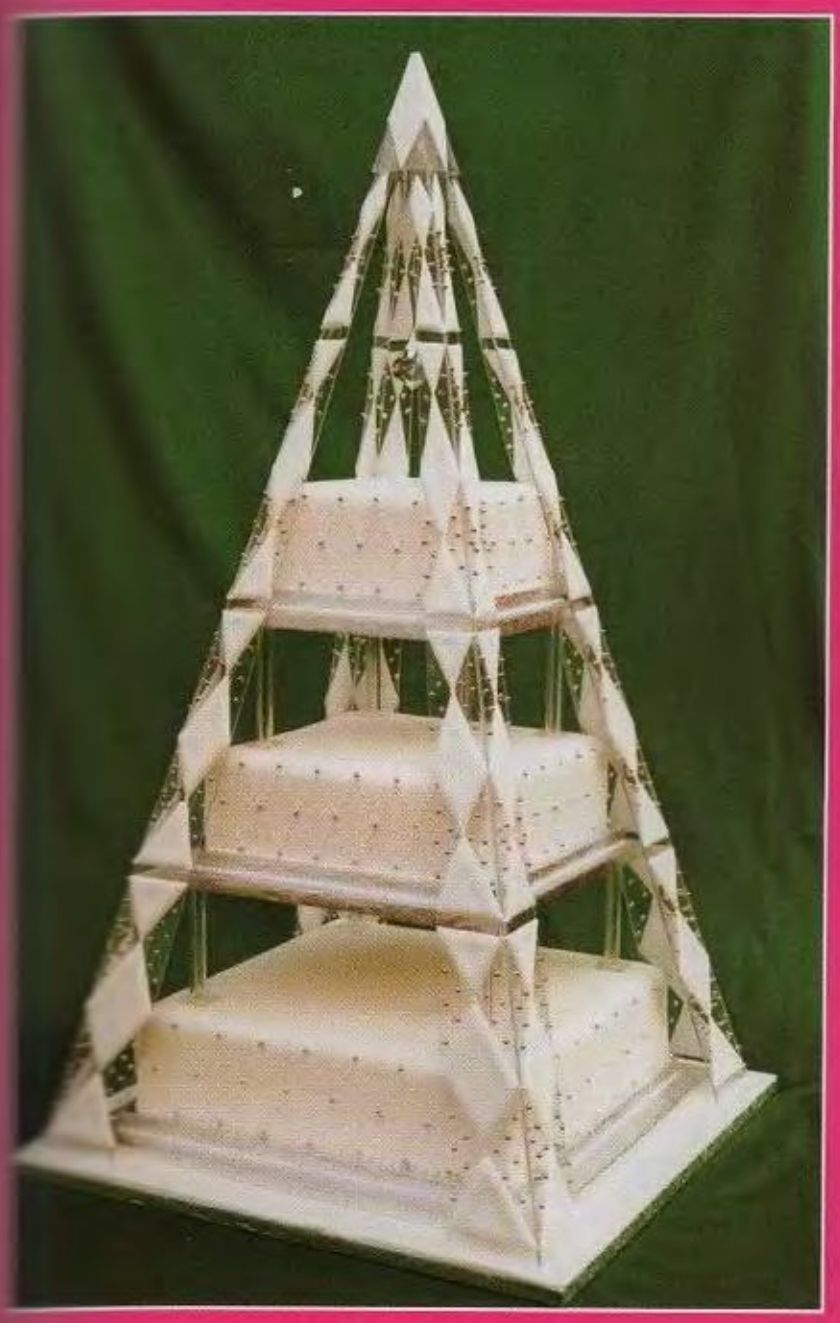
Melanie Ferris

Trish Clarke

Anne Symister

Ann Pickard

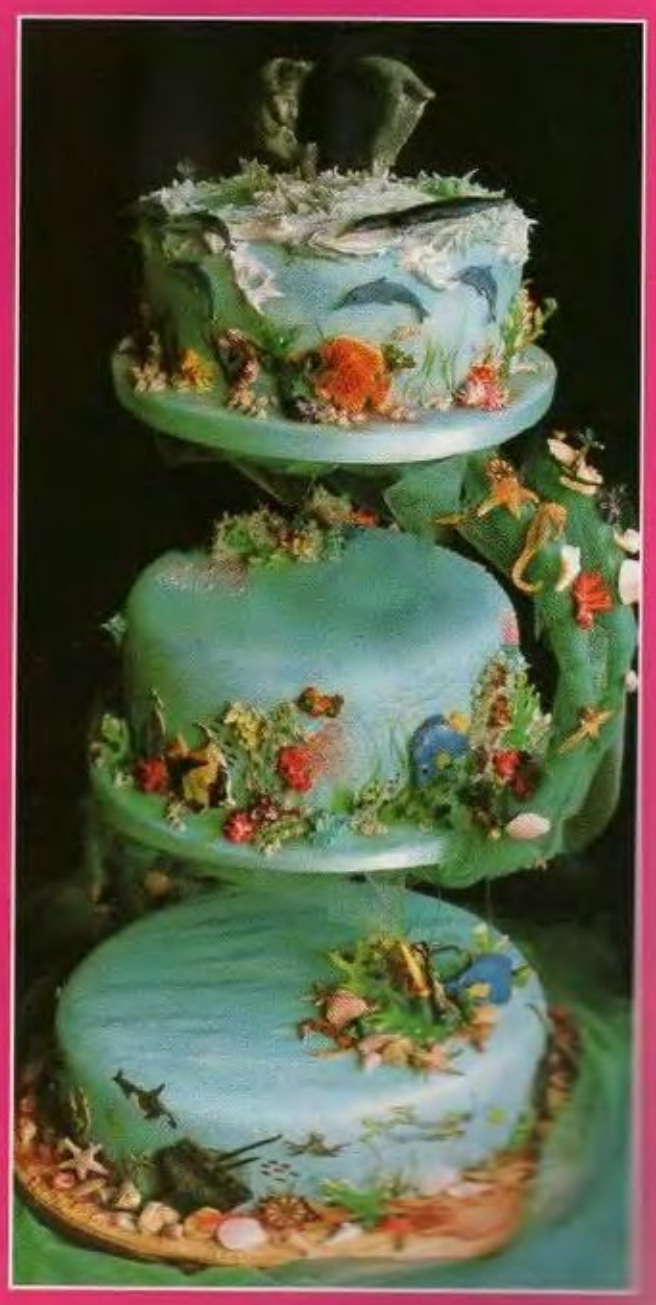
Karen Hewitt



Edible Art

Marie Kates

Jackie Burden



Gail Curtis

A Caribbean Celebration

by Maisie Parrish

If you're celebrating a Caribbean wedding, this cake is simply perfect!

Materials

10, 20 and 30 (4, 8 and 12") round sponge cakes

3kg (6lb 10oz) white sugarpaste

Squires Kitchen Sugar Dough: 450g (16oz) Brown, 510g (18oz) White, 160g (5½oz) Yellow, 160g (5½oz) Green, 175g (6oz) Black

85g (3oz) Squires Kitchen Sugar Florist Paste (SFP): White

Squires Kitchen Paste Food Colours: Christmas Red, Fuchsia, Holly Ivy, Olive

Squires Kitchen Dust Food Colours: Chestnut, Edelweiss, Green Envy, Pastel Pink

Squires Kitchen Bridal Satin Lustre Dust: Lavender

Squires Kitchen Metallic Lustre Dusts: Silver, Snowflake

Squires Kitchen Pollen Style Edible Dust: Pale Golden

Squires Kitchen Edible Glue

Dry spaghetti

Equipment

45cm (16") round cake drum

Sugar shaper

Taffeta veining rolling pin (optional)

Large linen patterned rolling pin (optional)

Ribbed rolling pin (optional)

Briar Rose cutter (PME)

Rose Leaf cutters (PME)

4 and 5cm (1¾ and 1½") round cutters

Blossom plunger cutters

Pizza cutter/cutting wheel

PME modelling tools: Blade and Shell, Serrated and Tapered Cone, Scallop and Cone

Florist wire: no. 24

Florist tape

Leaf veiner

Fine and medium paintbrushes

Sharp knife

Ribbon to trim

Covering the Cake and Board

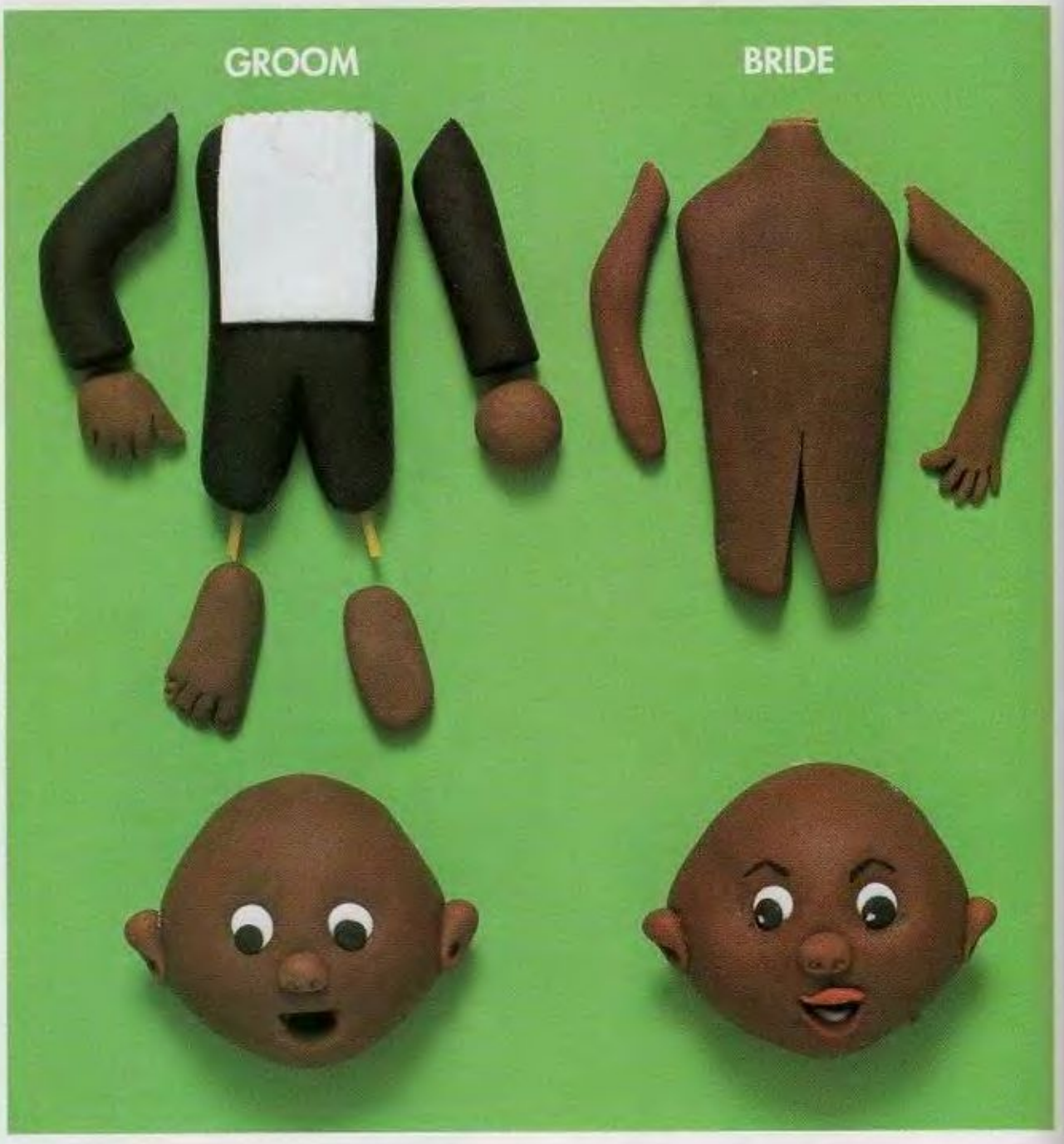
1. Roll out 750g (1lb 10oz) of white sugarpaste and cover the board. Before trimming away the excess paste, take the linen patterned rolling pin and roll over the paste, pressing quite hard, then trim the paste. Cut out a 25cm (10") circle from the centre and put the leftover sugarpaste aside.

2. Cover the three cakes using the remaining sugarpaste in the usual way. Leave to harden off for at least 12 hours. Trim with ribbon, securing in place with SK Edible Glue.

The Groom

1. Roll 85g (3oz) of Black Sugar Dough into a cone shape 8cm (3") long, then slightly flatten with the palm of your hand. Make a vertical cut in the centre of the tapered end for the legs 3cm (1⅛") in length. Open the gap and round off the edges with your fingers (see overleaf).

TIP : Keep the groom in a horizontal



position until you are ready to fit the back of the jacket.

2. Make two feet from 8g ($^1/_4$oz) of Brown Sugar Dough divided equally. Roll two oval shapes and flatten. Take a craft knife and carefully make four cuts into the front for the toes. Separate each one and round off the edges, then mark the nails with a piece of dry spaghetti. Push a short length of spaghetti into the end of each leg and attach the feet using SK Edible Glue.

3. To make the front of the shirt, roll out a small piece of White Sugar Dough. If required, roll a ribbed rolling pin over the top. Cut out a rectangle measuring 4 x 3cm ($1^1/_2$ x $1^1/_4$"). Glue this to the front of the body.

4. For the jacket, roll out 20g ($^3/_4$oz) of Black Sugar Dough and cut out the required shape using the template. Fit the front of the jacket to the body and allow to dry. Keep all the lower edges loose. Stand the figure upright and fit the back of the jacket.

TIP: Place freestanding figures onto a small non-stick board or a piece of card when dressing them. This will allow you to turn them around easily without handling them too much.

5. For the sleeves roll 12g ($^1/_2$oz) of Black Sugar Dough into a sausage shape and cut to 9cm ($3^1/_2$") long. Make a diagonal cut in the centre and fit the arms to the shoulders, bending the right arm at the elbow and keeping the left one straight. Push a small piece of dry spaghetti into the wrists.

6. Make two hands from small balls of Brown Sugar Dough. Cut a thumb and round off, then mark the fingers with the back of a knife. Slip over the spaghetti at the wrists and secure with SK Edible Glue.

7. Cut out two white shirt cuffs from a small piece of Sugar Dough long enough to go around the wrist. Add a black cuff on the top leaving the white showing.

8. Push a small ball of Brown Sugar Dough over the spaghetti at the neck and secure with SK Edible Glue. Roll 25g (1oz) of Brown Sugar Dough into a ball for the head and secure on top of the neck.

9. Mark the nose in the centre of the face with the end of a piece of dry spaghetti. Roll a small cone and push it inside the hole, securing with SK Edible Glue, then mark the nostrils with spaghetti. Roll two tiny balls of White Sugar Dough and glue just above and either side of the nose. Add a black pupil in each eye. For the lips add a little Red Sugar Dough to the Brown and roll into shape. Add two teardrop shapes for the ears and push the end of a paintbrush inside to create the required shape.

TIP: When you are creating the facial expressions, you can use the pictures as a guide but remember that you can be as creative as you like.

10. For the hair, fill a sugar shaper with Black Sugar Dough softened with a little white vegetable fat. Extrude the paste through the largest hole disc and twist some strands together. Glue to the top of the groom's head. Add eyebrows using diluted SK Blackberry Paste Food Colour and a fine brush.

11. To make the shirt collar, roll out a strip of White Sugar Dough and cut out the collar shape using the template. Add a thin band of black in the centre. Secure around the neck using SK Edible Glue. Make a small black bow from a strip measuring 4cm x 0.5cm ($1^1/_2$x$^1/_8$), fold the ends into the centre and secure with glue. Pinch in the middle to narrow, turn over and mark with the back of a knife or a blade tool.

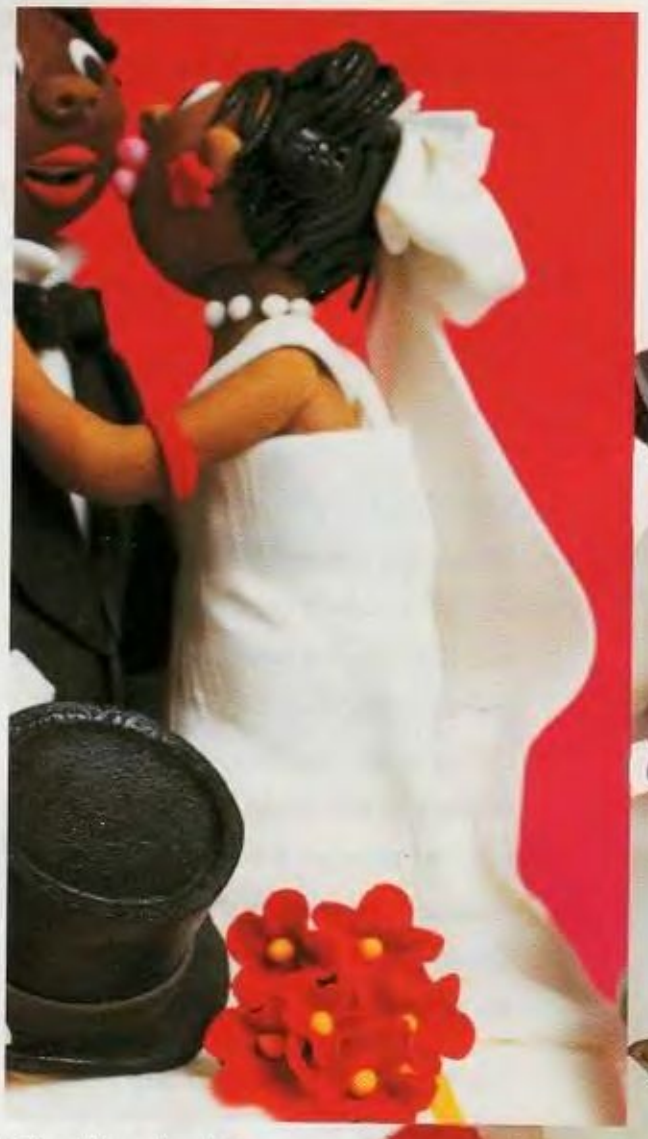
12. The jacket collar will require 12g (just under $^1/_2$oz) of Black Sugar Dough. Roll a veining rolling pin over the top to pattern, then cut out the required shape using the template. Place around each side of the jacket making a neat join at the back.

13. To make a top hat, roll out 25g (1oz) of Black Sugar Dough and cut out the pieces using the templates. Glue the strip to the smallest circle to make a cylinder shape, then glue this to the brim. Add a thin band of a light grey paste to finish. Leave to dry hard.

14. Position the groom on top of the cake and place the top hat next to his right hand, securing both with SK Edible Glue. Add small semi-circles at the back of his trousers to elongate the legs at the back.

Bride

1. Make a cone from 65g ($2^1/_4$oz) of Brown Sugar Dough for the body, shape a neck at the top and insert a piece of dry spaghetti down through the body. Make a vertical cut at the base and form two legs, as shown. Model the body so that it leans toward the groom when in position, placing the left leg in front of the right. Keeping the height to approximately 9cm ($3^1/_2$"), arch the back and mould her bottom. (It is important to create the correct shape here as the dress will cling.)



2. For the dress you will need 40g ($1^1/_2$oz) of White Sugar Dough. Roll out and, if required, texture with a linen patterned rolling pin. Cut out the basic shape using the template. Paint a line of SK Edible Glue around the chest and underarm, then wrap the dress around the body and join neatly at the centre back. Tuck under at the hemline into a fold, leaving the paste gently trailing at the back. The dress should hang away from the back as it should look too big. Position the bride on top of the cake in front of the groom securing with SK Edible Glue.

3. Make two arms using 8g ($^1/_2$oz) of Brown Sugar Dough divided equally. Roll each piece into a smooth sausage shape, measuring 6cm ($2^3/_8$"). Narrow at the wrist and elbow and flatten the hand. Take a craft knife and make four vertical cuts for the fingers. Separate each one and shape as previously described. Bend the left arm and secure at the shoulder with SK Edible Glue. Place the hand on the groom's shoulder. Secure the right arm in the same way, but place the hand around the groom's. Cut two thin shoulder straps and glue into position to cover the arm joins.

4. Roll 15g ($^1/_2$oz) of Brown Sugar Dough into a smooth ball for the head, then model as for the groom but with pouting lips. Push over the dry spaghetti at the neck, tilting the head backwards, then secure with SK Edible Glue and support with foam if necessary.

5. For the hair, fill a sugar shaper with some softened Black Sugar Dough. Take

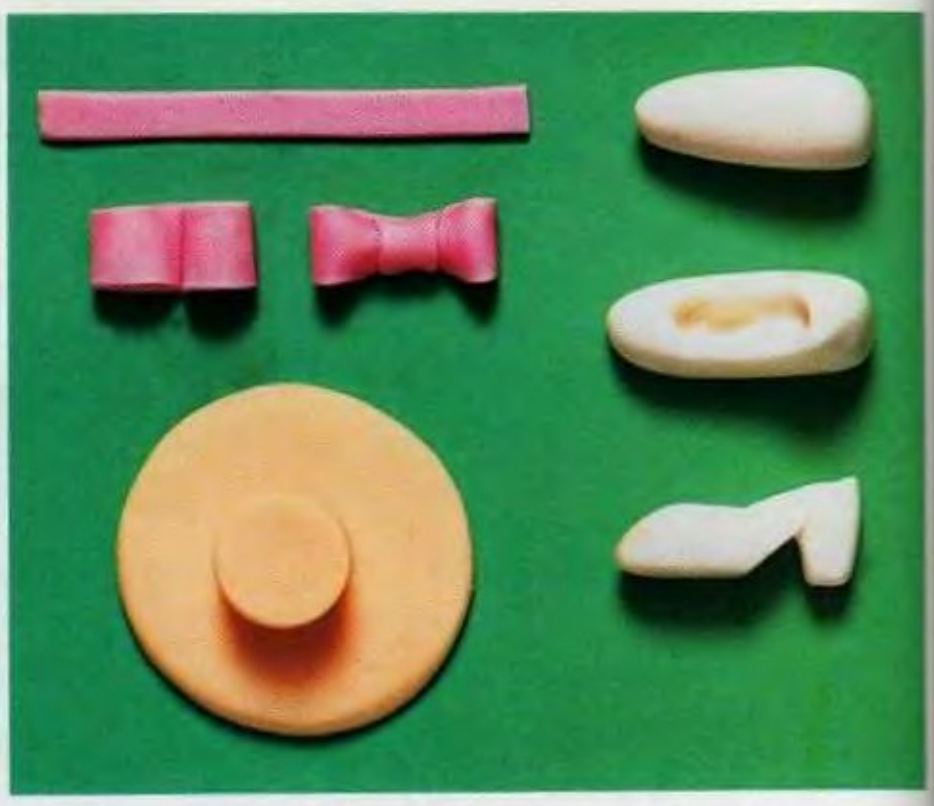
off a few strands at a time and cover the head, then add two bunches at each side.

6. The veil and headdress will require 25g (1oz) of White SFP. For the long veil, roll out the paste very thinly and cut a rectangular piece measuring 15 x 5cm (6 x 2"). Round off one end and gather the straight edge at the top. Lay flat and create some folds, lifting with the end of a paintbrush. Secure with SK Edible Glue to the back of the head. Curve and fold over the dress, securing with glue where it touches to give extra support. Trail it over the side of the cake and secure again.

7. To make the short veil, thinly roll out some more White SFP and cut out a 5cm (2") circle. Fold the circle in half without making a crease and gather at the edge. Make a straight cut with a knife and secure over the top of the long veil. Make a small comb to finish using the template. Run several rows of vertical stitch marks, leave to dry and then secure to the top for the headdress. Roll some SFP into tiny round beads and glue around the bride's neck, using a fine paintbrush to position them.

Bridesmaid

1. For the body you will require 45g ($1\frac{1}{2}$oz) of Brown Sugar Dough. Make a smooth cone shape and model the neck as for the bride. For the dress you will need 45g ($1\frac{1}{2}$oz) of White Sugar Dough mixed with a little SK Fuchsia Paste Food Colour. Cut out the shape using the template, then wrap around the body front to back and secure. Cut a strip in the same colour as the dress and arrange at the back in loops and tails.



2. Model the head as before using 15g ($\frac{1}{2}$oz) of Brown Sugar Dough. Make two ringlets of hair and secure at the back of the neck. Add two small loops for earrings. Secure the figure to the cake using SK Edible Glue.

3. The hat is made from 25g (1oz) of White Sugar Dough tinted with a little Berberis Paste Food Colour. Roll out and cut out a 5cm (2") circle for the brim. For the crown, roll a piece of the Sugar Dough to 1.5cm ($\frac{5}{8}$") thickness and cut out another circle with a 4cm ($1\frac{3}{4}$") round cutter. Glue this in the centre of the first circle, trim with a narrow pink ribbon and finish with a bow, as shown. Secure to the head with SK Edible Glue.

4. To make the boa, roll 8g ($\frac{1}{4}$oz) of SFP into a 12cm ($4\frac{3}{4}$") sausage shape. Flatten with your finger and mark with a craft knife or snip with a small pair of sharp scissors. Place over one shoulder and secure with SK Edible Glue.

Best Man

1. Take 105g ($3\frac{1}{2}$oz) of White Sugar Dough and mix with a little Black Sugar Dough to make a grey shade. Take off 60g (2oz) for the body and legs and set the rest aside. Shape as for the groom, putting a few creases and folds in the trousers as you model them. Add the feet and stand on a small board or piece of card to dress. Push a length of dry spaghetti into the neck to support the head.

2. For the shirt you will need 25g (1oz) of White Sugar Dough. Cut the shirt front and tails using the templates and secure to the front and back below the waistcoat line.

3. Roll out 30g (1oz) of grey paste for the waistcoat and run a ribbed rolling pin over the piece for the back. Cut out the required shape using the template. Re-roll the Sugar Dough and cut out the

front pieces of the waistcoat. Add some red blossoms (described below) to the waistcoat front pieces and gently roll into the grey.

To make the blossoms mix a small amount of SK Christmas Red Paste Food Colour into a little White Sugar Dough. Roll this out very thinly and make a few small shapes using the medium size blossom cutter.

For the shirt sleeves, roll out the remaining White Sugar Dough into a sausage shape, trim to size and fit neatly at the shoulder. Make two hands as for the groom from Brown Sugar Dough. Push a short piece of dry spaghetti into the wrists and slip the hands over, securing with glue. Support with foam if necessary. Finally, cut two deep cuffs and place them over the shirt and hand. Add a white collar and bow tie as before.

Make a top hat from the remaining 25g (1oz) of grey Sugar Dough as described for the groom.

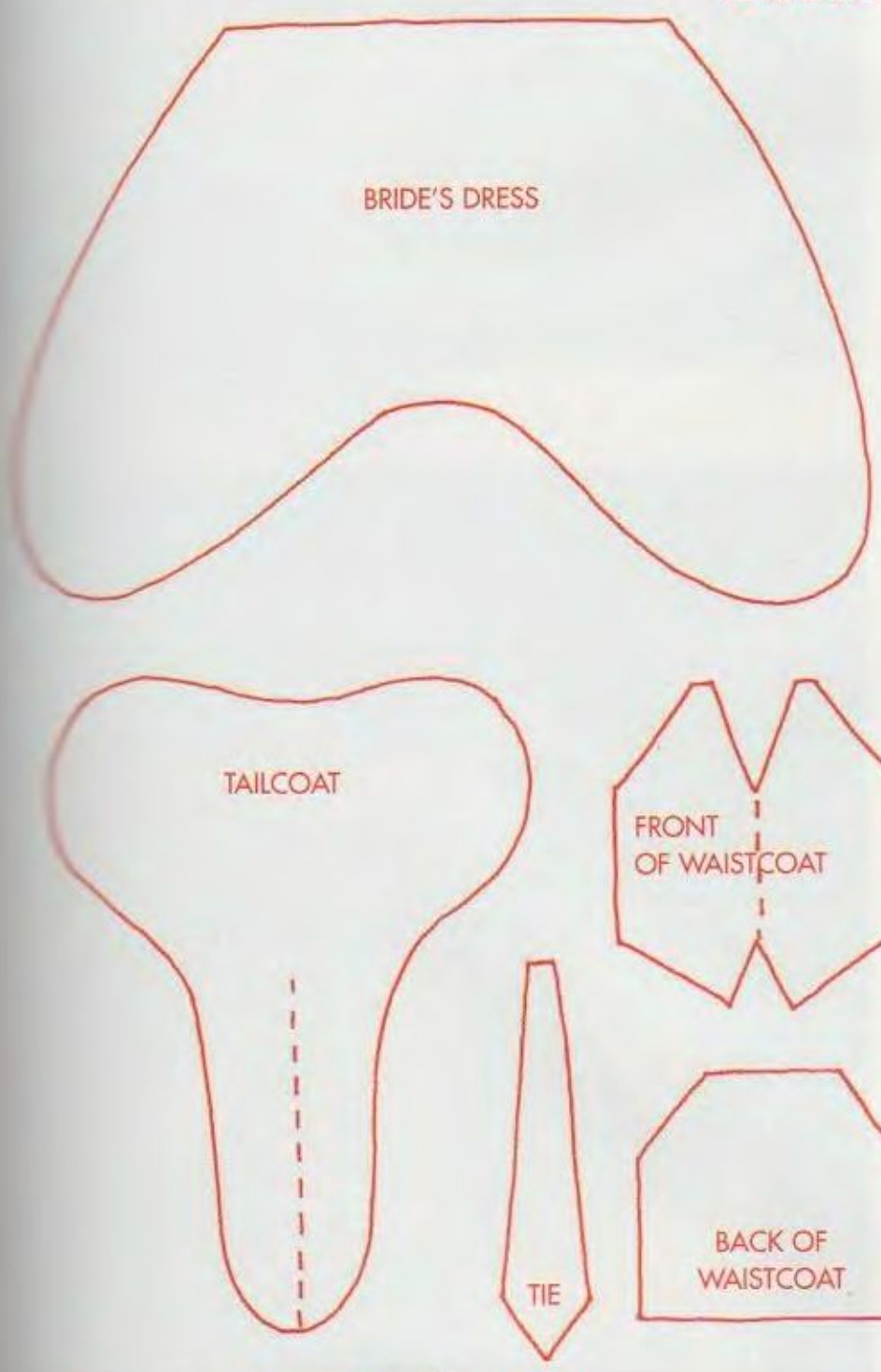
For the head, roll 25g (1oz) of Brown Sugar Dough into a ball and model as for the groom. Add a few curls around the outside of the head, then secure the hat with SK Edible Glue. Secure to the cake.

Other Figures, Fruit, etc.

Make the other four figures and secure to the middle tier of he cake. Make the melons, pineapples and tropical flower and secure to the base board. Add the finishing touches, such as the bouquets, jewellery, handbag and shoes, then finish off by scattering a few sugar petals over the cake.

Further instructions on modelling with Sugar Dough by Maisie Parrish can be found in Issue 80 of CAKES & Sugarcraft magazine, on sale 11th March 2003. Available at WHSmith and your local sugarcraft shop.

TEMPLATES 50% SIZE



Karen Hewitt

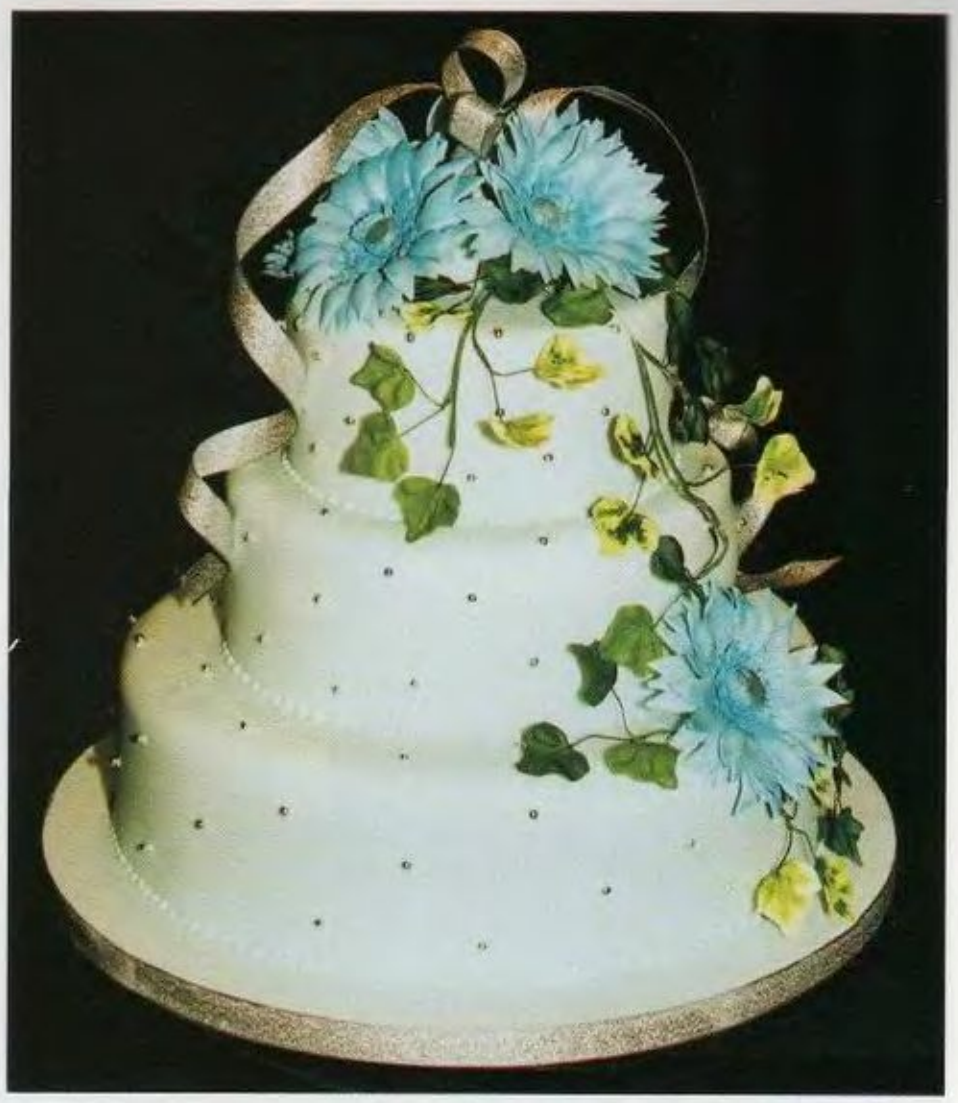
Dragons & Daffodils

Icing Matters

Vicky Buckenham

Stacked Sensations

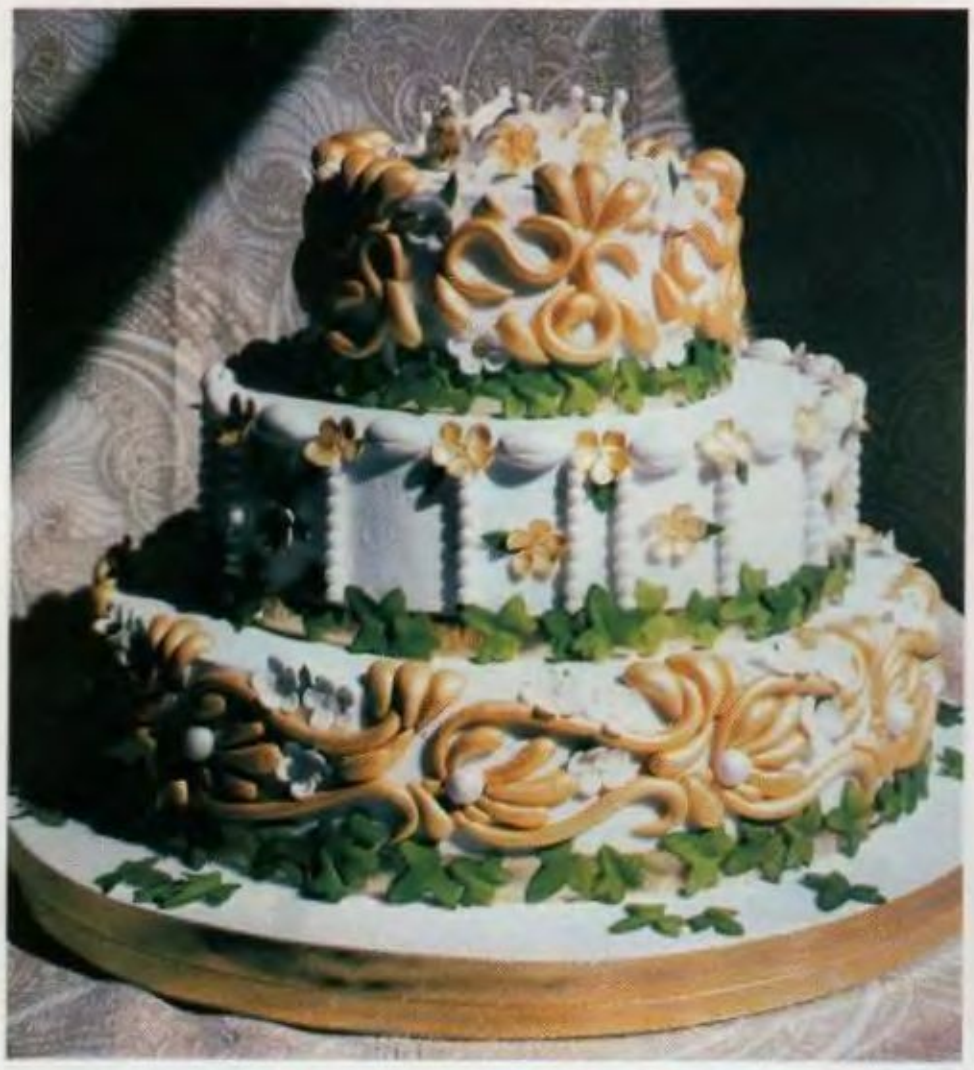
Dragons & Daffodils



Edible Art

Gaynor Collingwood

Debbie's Cake Art



Dragons & Daffodils

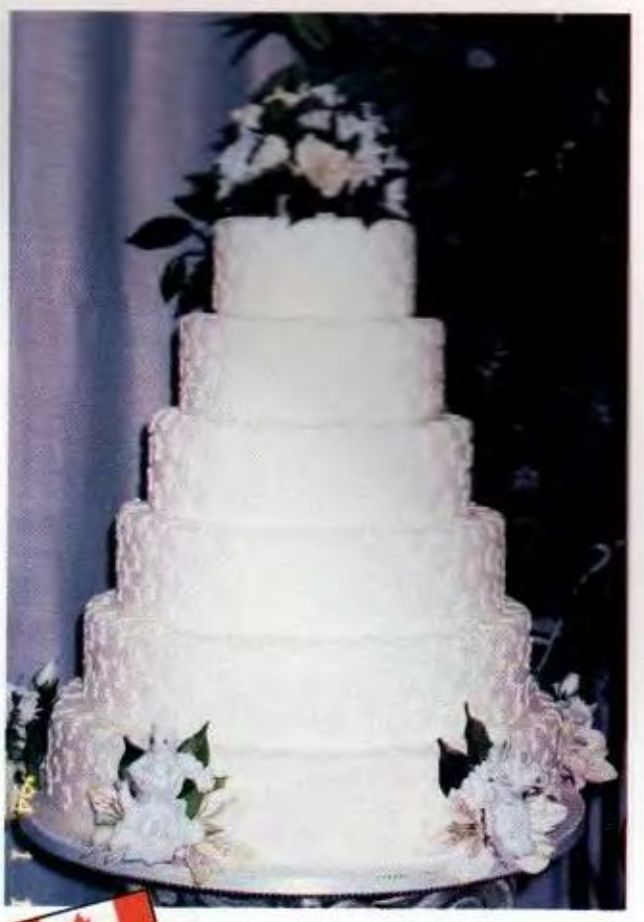
Kath Swansbra

Bromley Cake Craft

Dragons & Daffodils

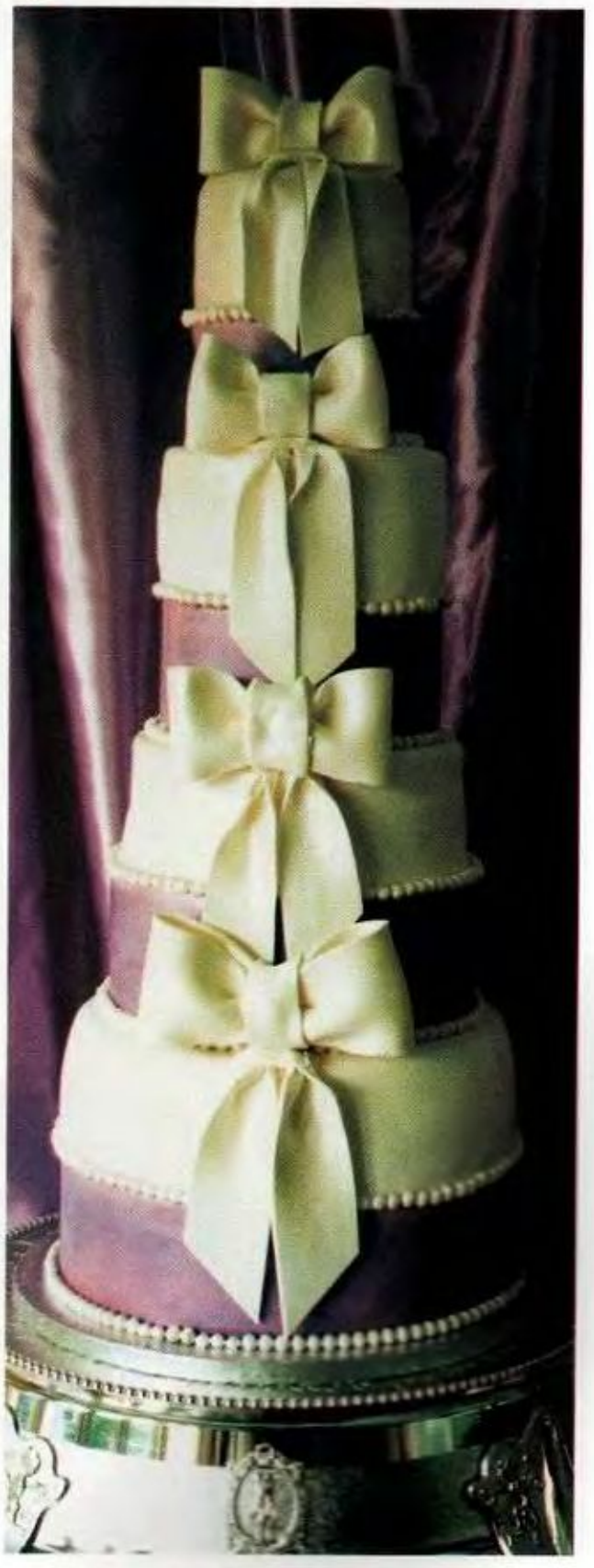
Edible Art

Dragons & Daffodils

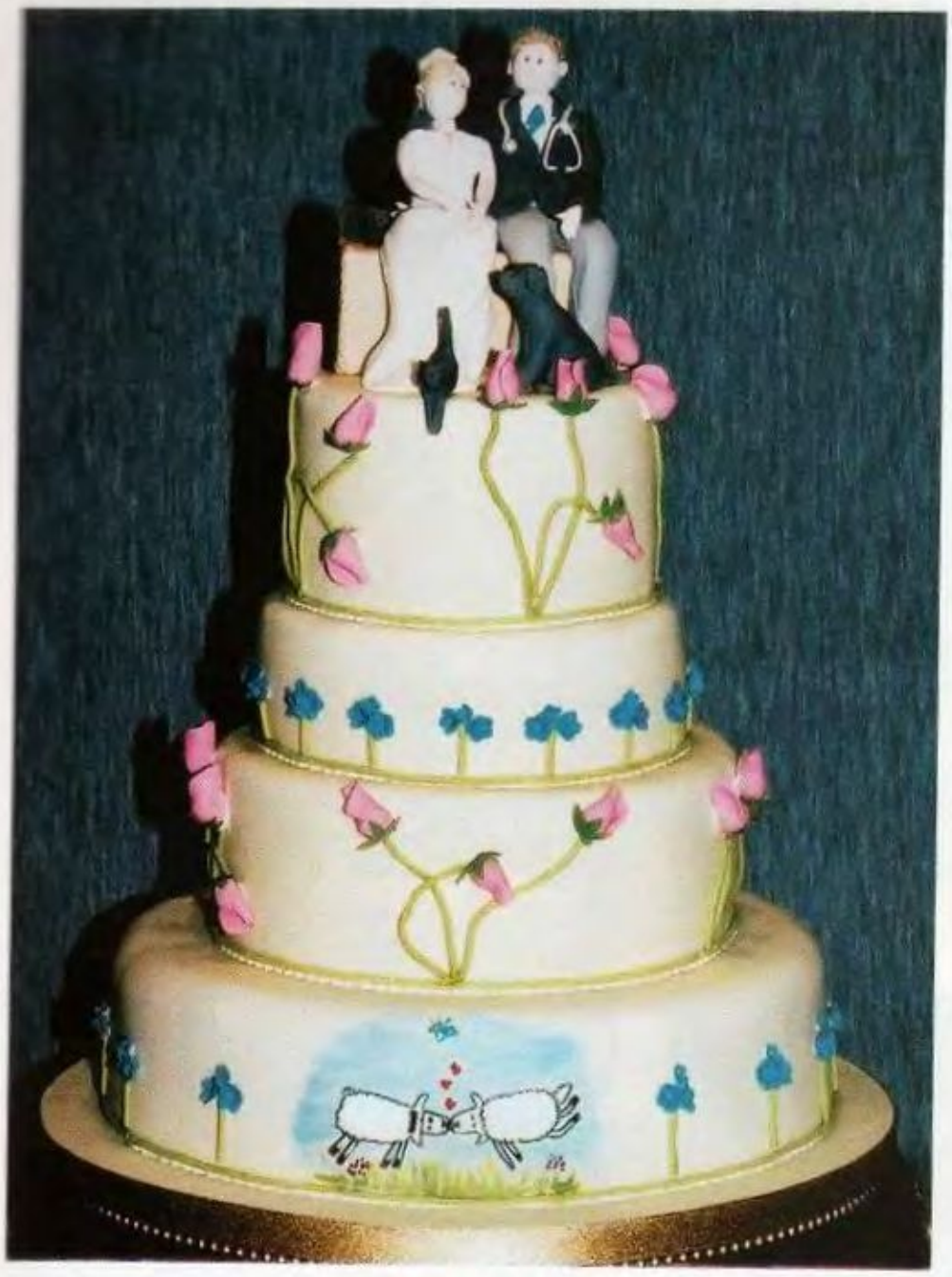


Julie Hamilton

Karen Hewitt

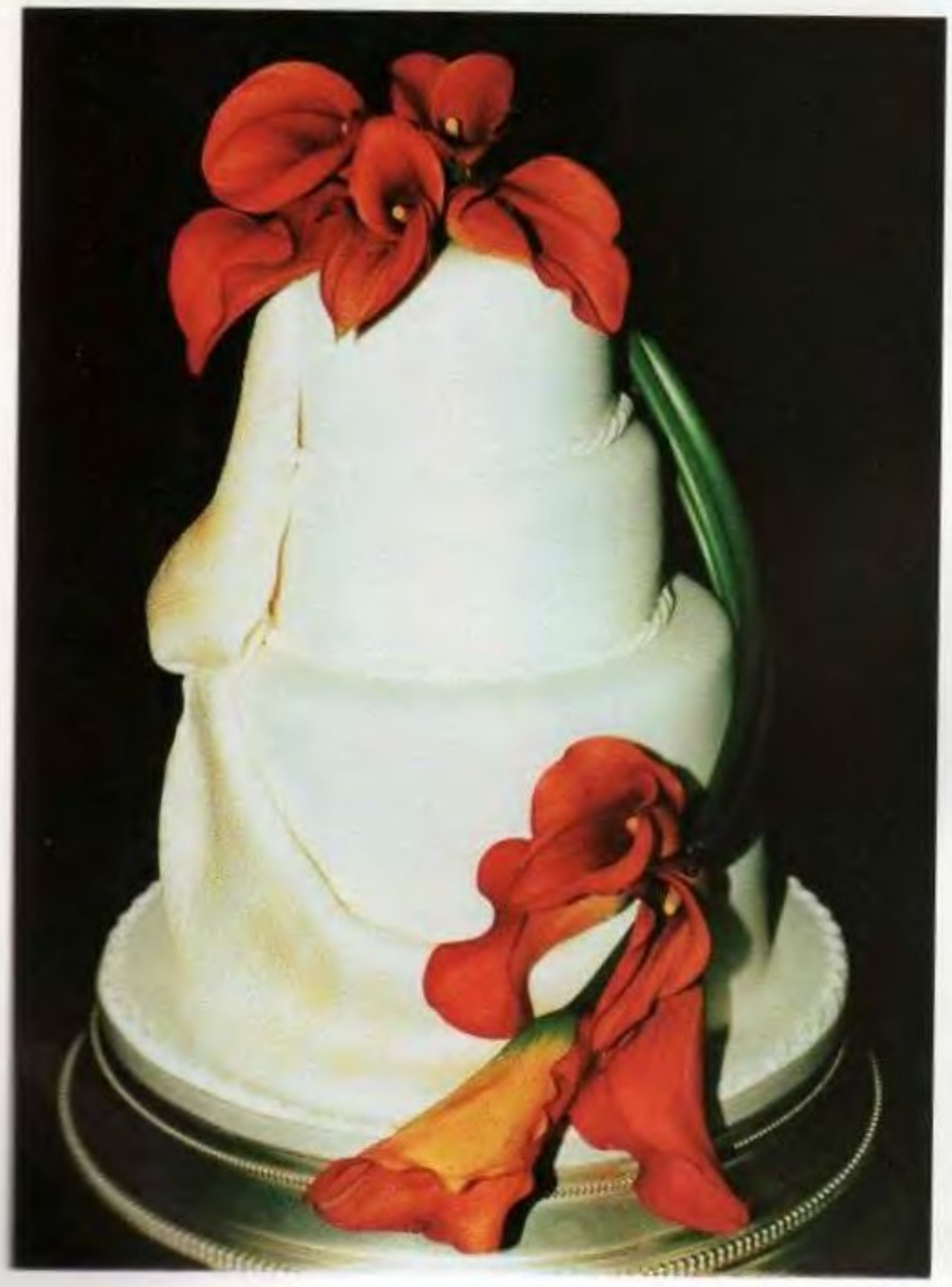


Jackie Burden



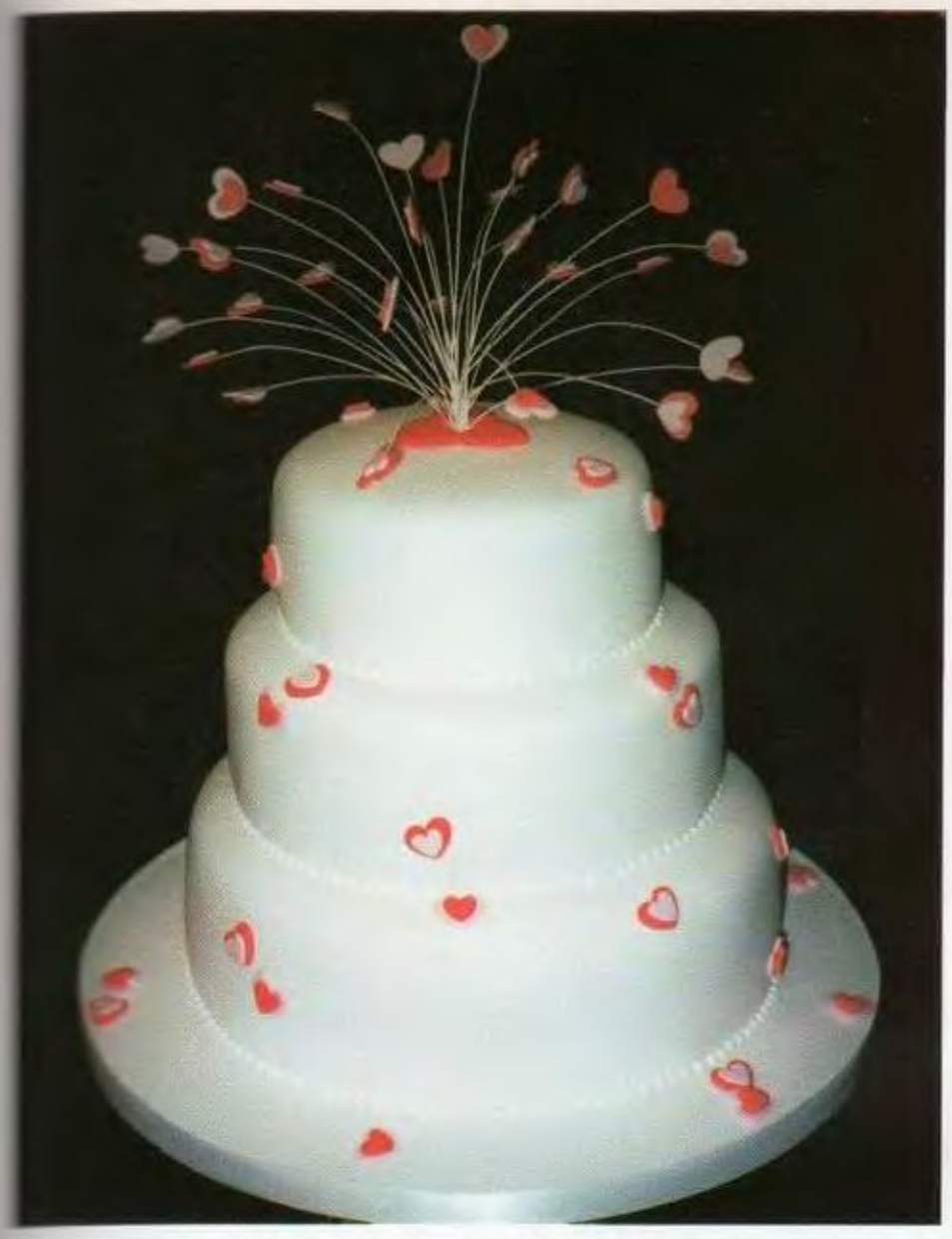
Edible Art

Jane Newman



Lynn Lowe

Joan Barber



Dragons & Daffodils

Avis Fenton

Janice Hull

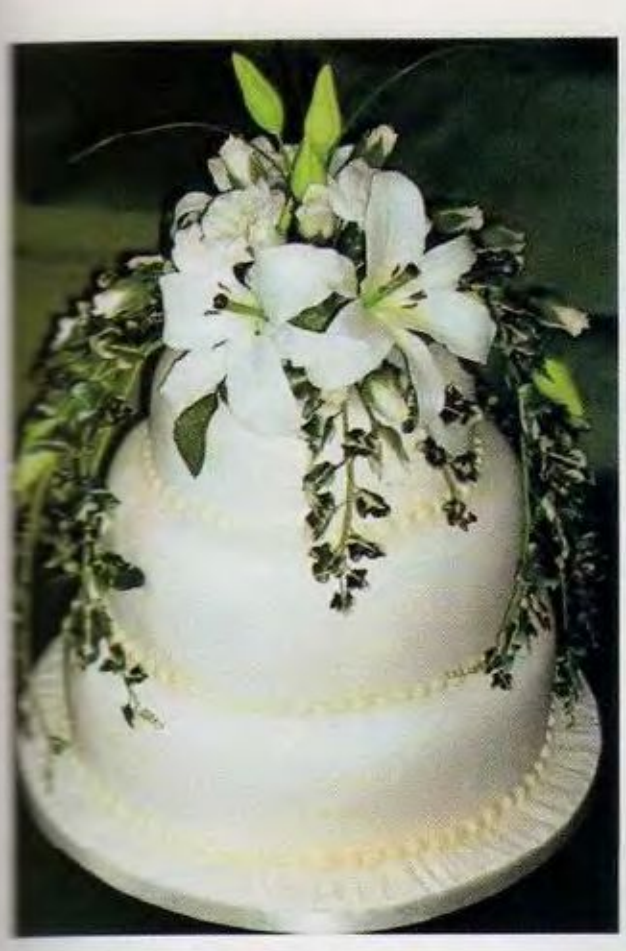
Melanie Ferris

Melanie Ferris

Julie Hamilton

Lynn Lowe

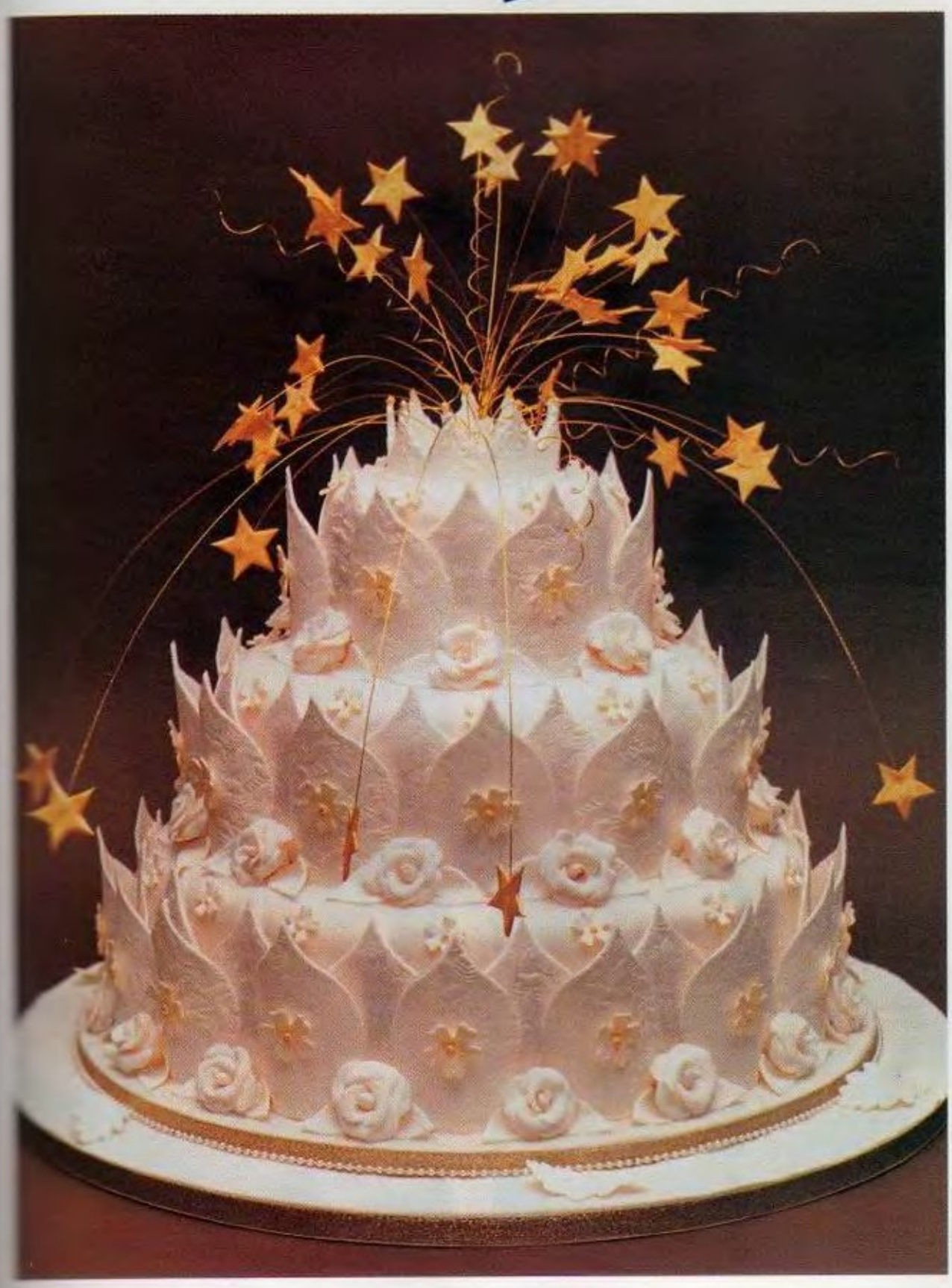
Karen Hewitt



Jane Reeves

Joanne Strong

Kath Swansbra



Jeanette Tossell

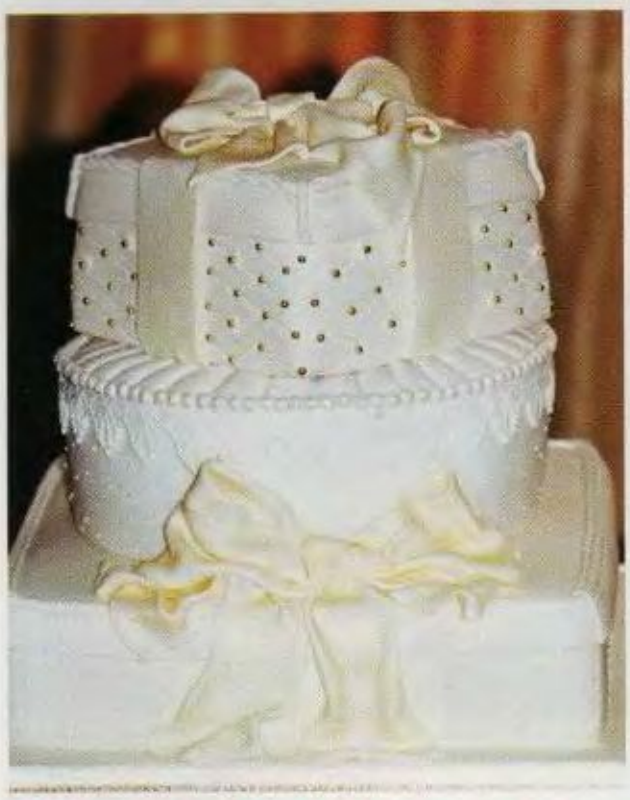
Vanessa Evans

Pipedreams

Bromley Cake Craft

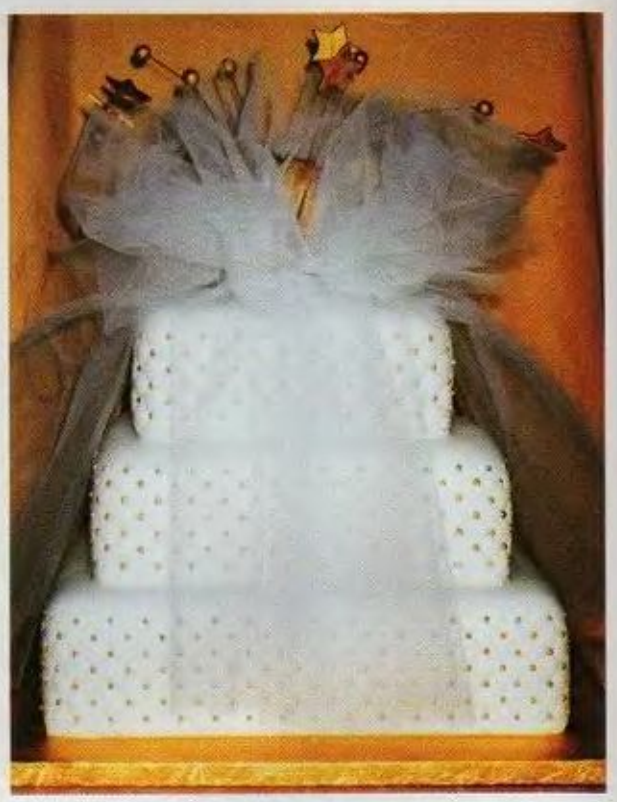
Vanessa Evans

Karen Hewitt



Handcrafted Cakes by Stephanie

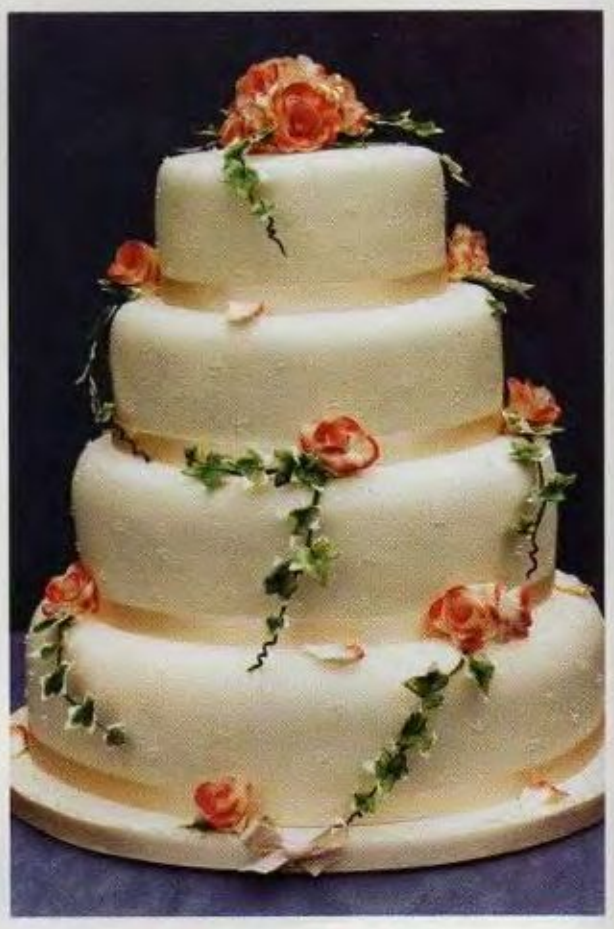
Sonya Kemp



Louise Castledine

Sharon Forbes

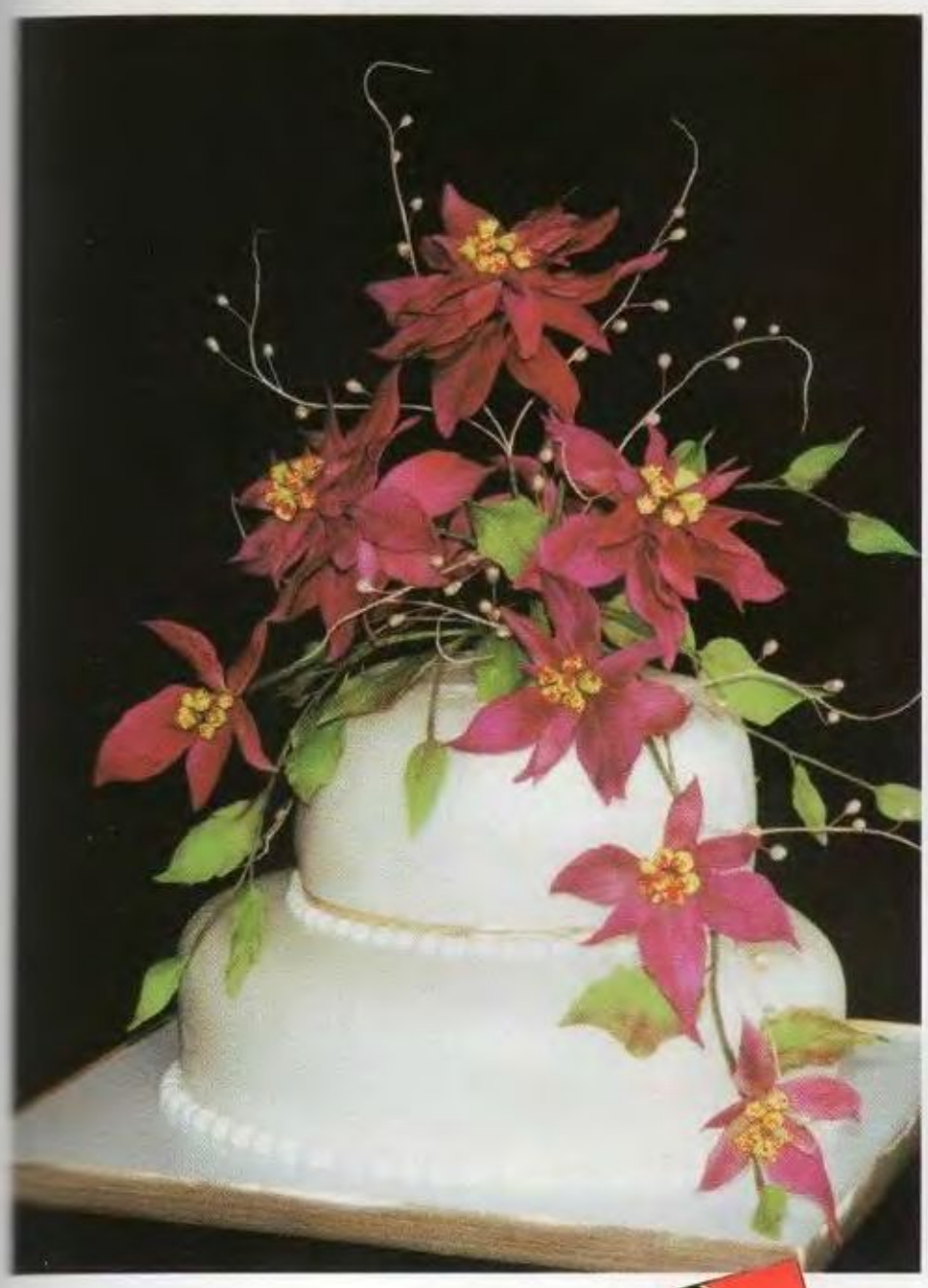
Dragons & Daffodils



Festive Cakes

Dragons & Daffodils

Handcrafted Cakes by Stephanie



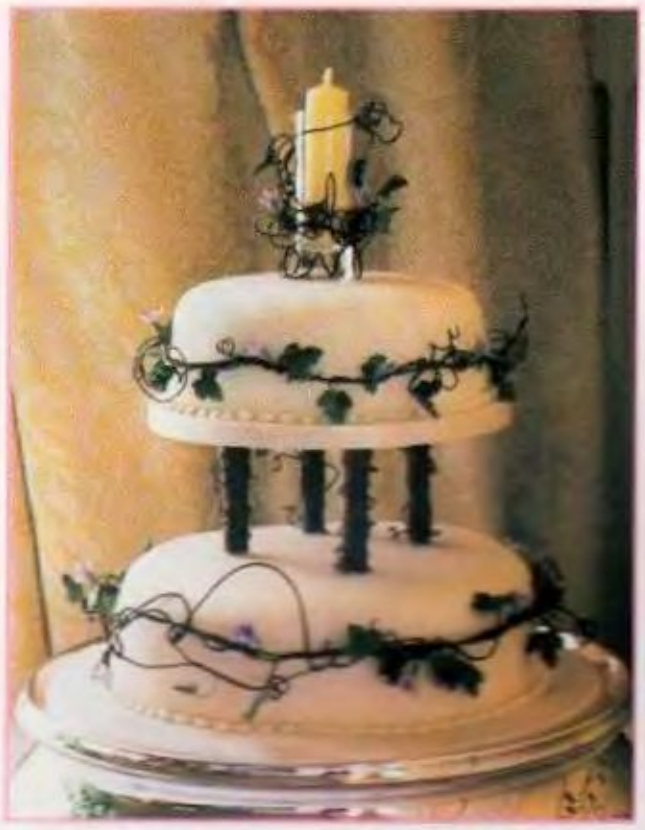
Tara Bobart

Sonya Kemp

Tara Bobart

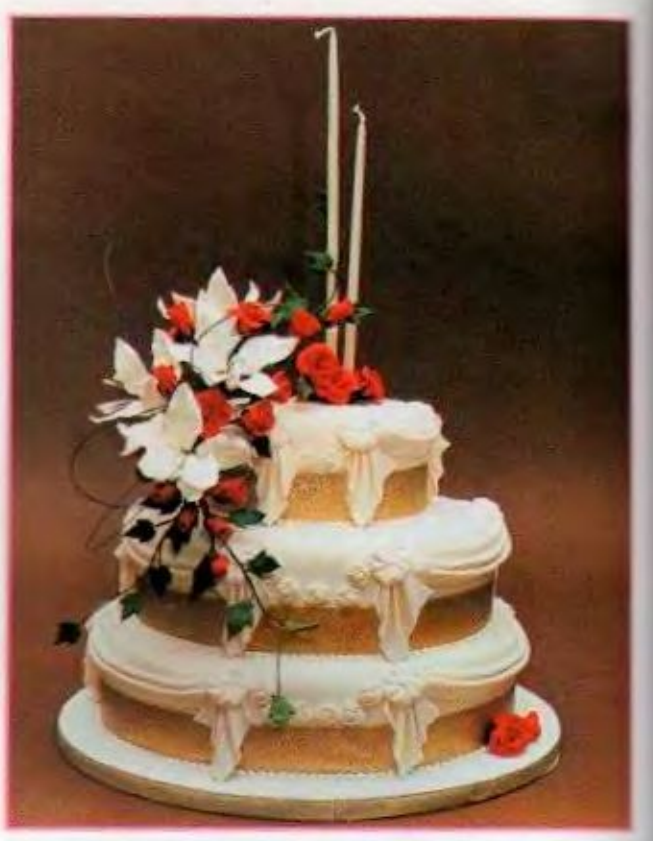
Louise Castledine

Karen Hewitt



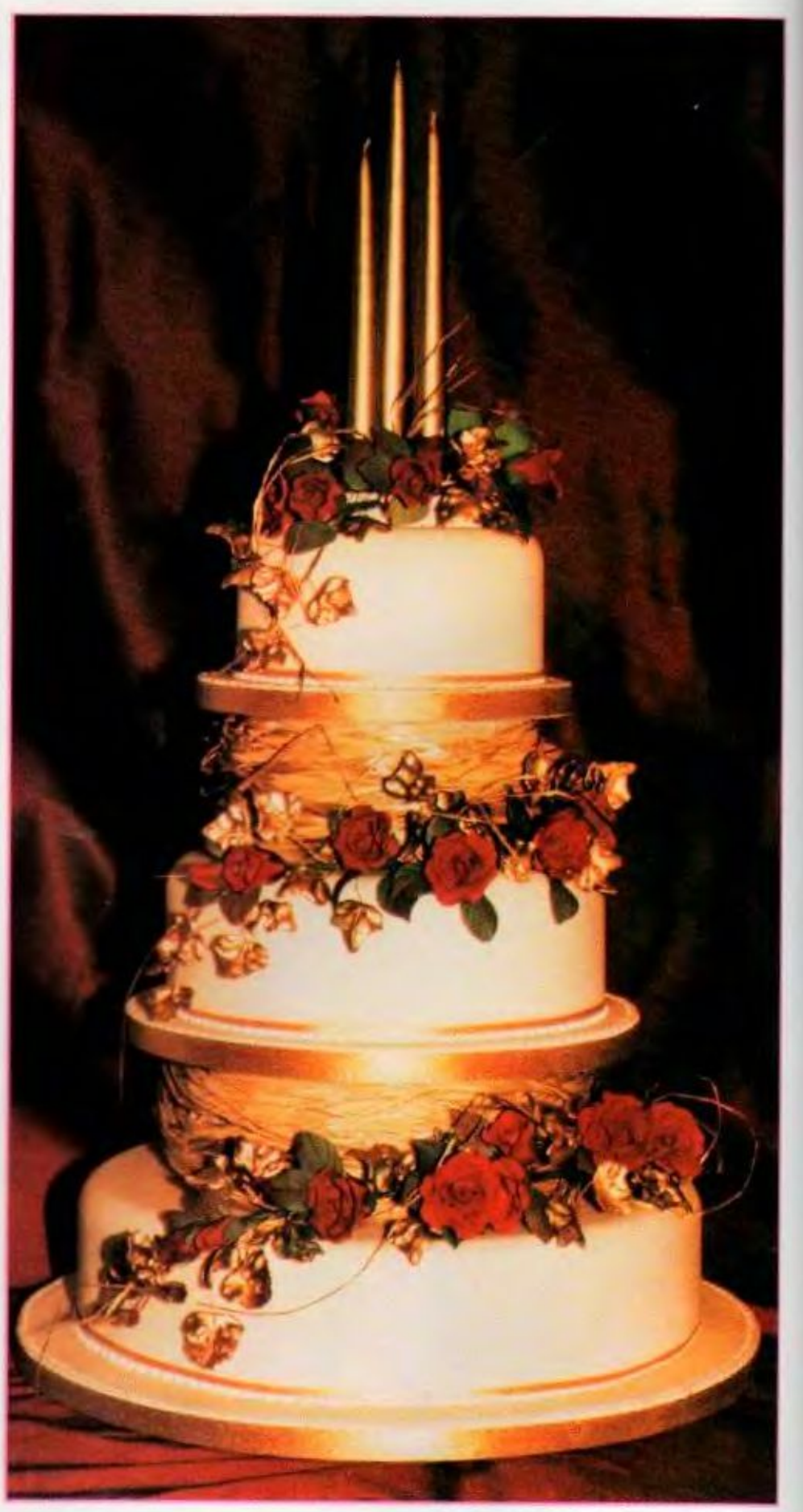
Annelise Wedding Cakes

Gaynor Collingwood



Jeanette Tossell

Icing Matters

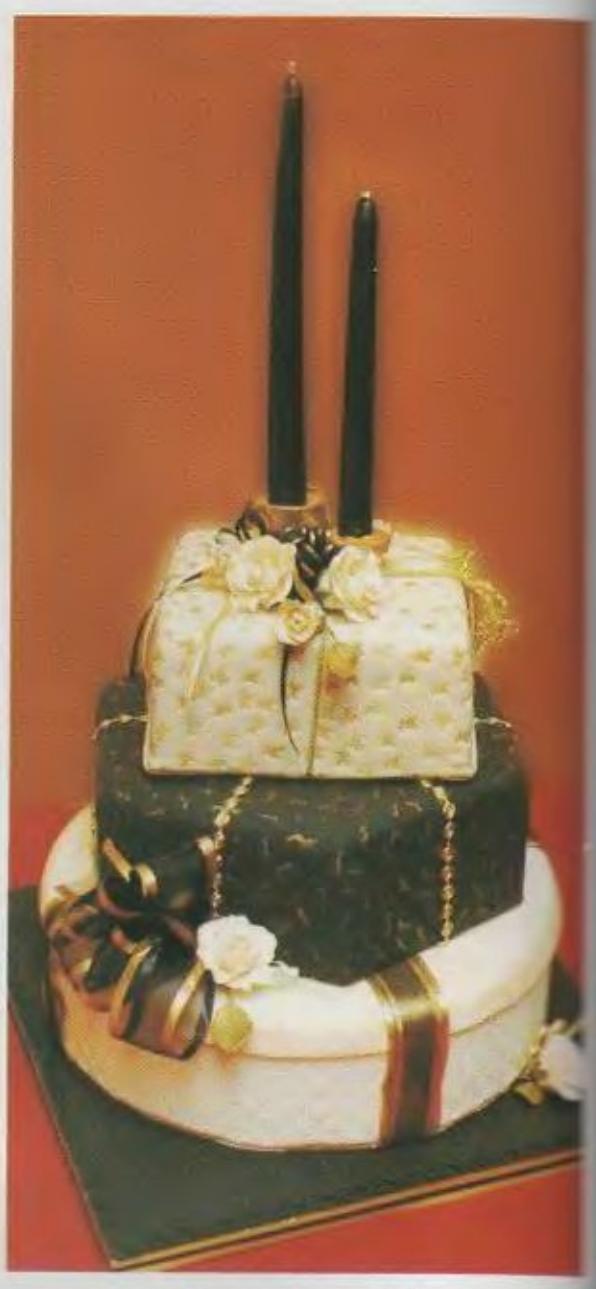


Edible Art

Tracey Mann

Creative with Candles

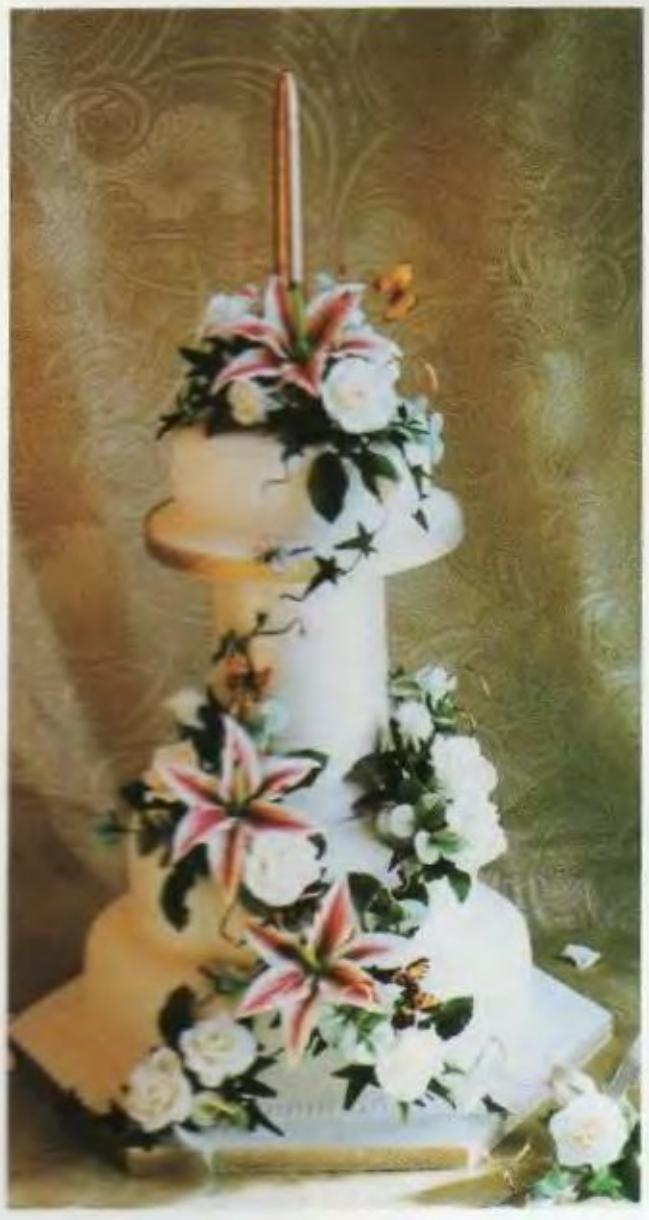
Hockleys



Aileen Ironside

Anne Bolton

Anne Bolton



Dragons & Daffodils

Janice Hull

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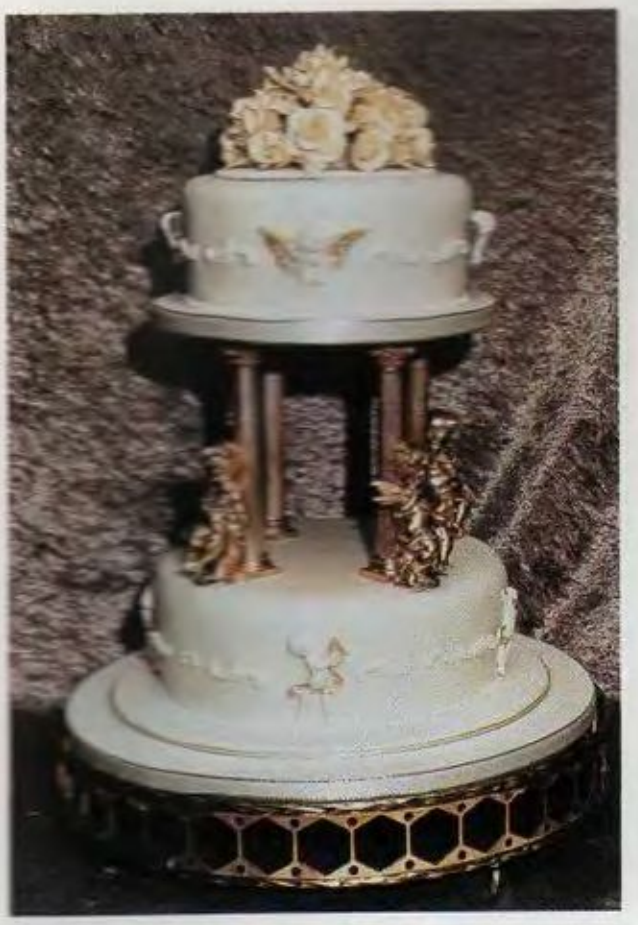
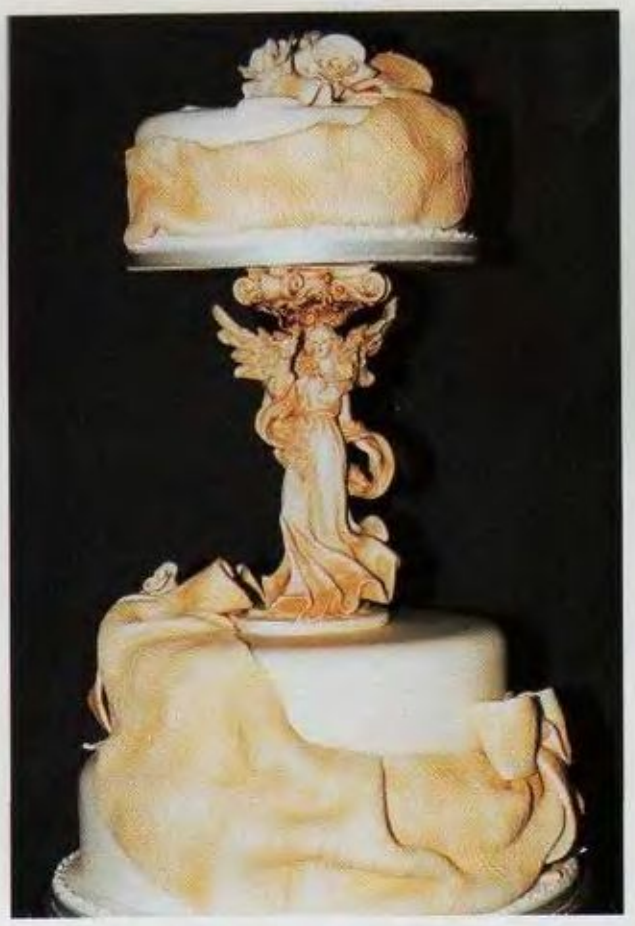
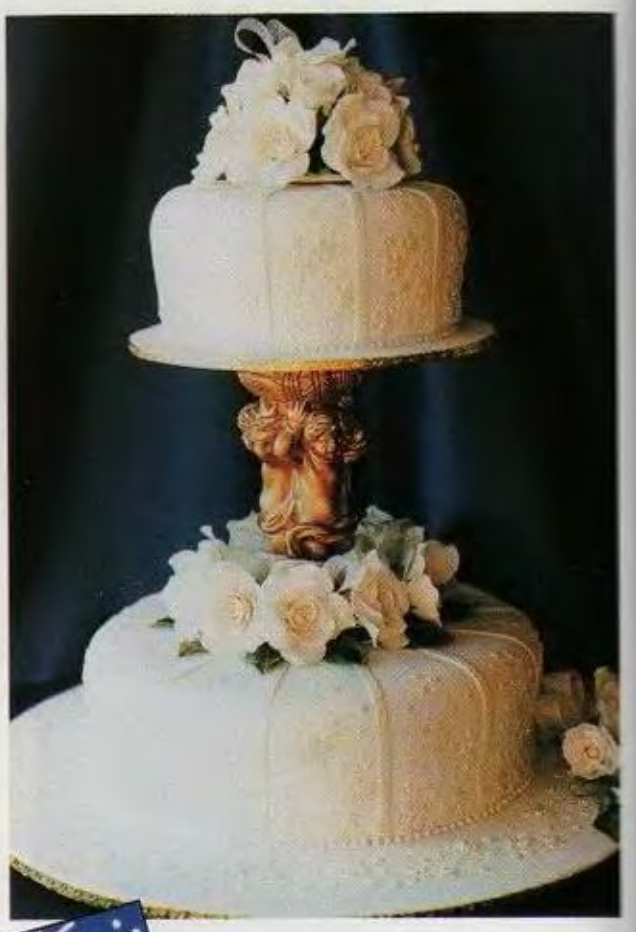


Debbie's Cake Art



Lynn Lowe

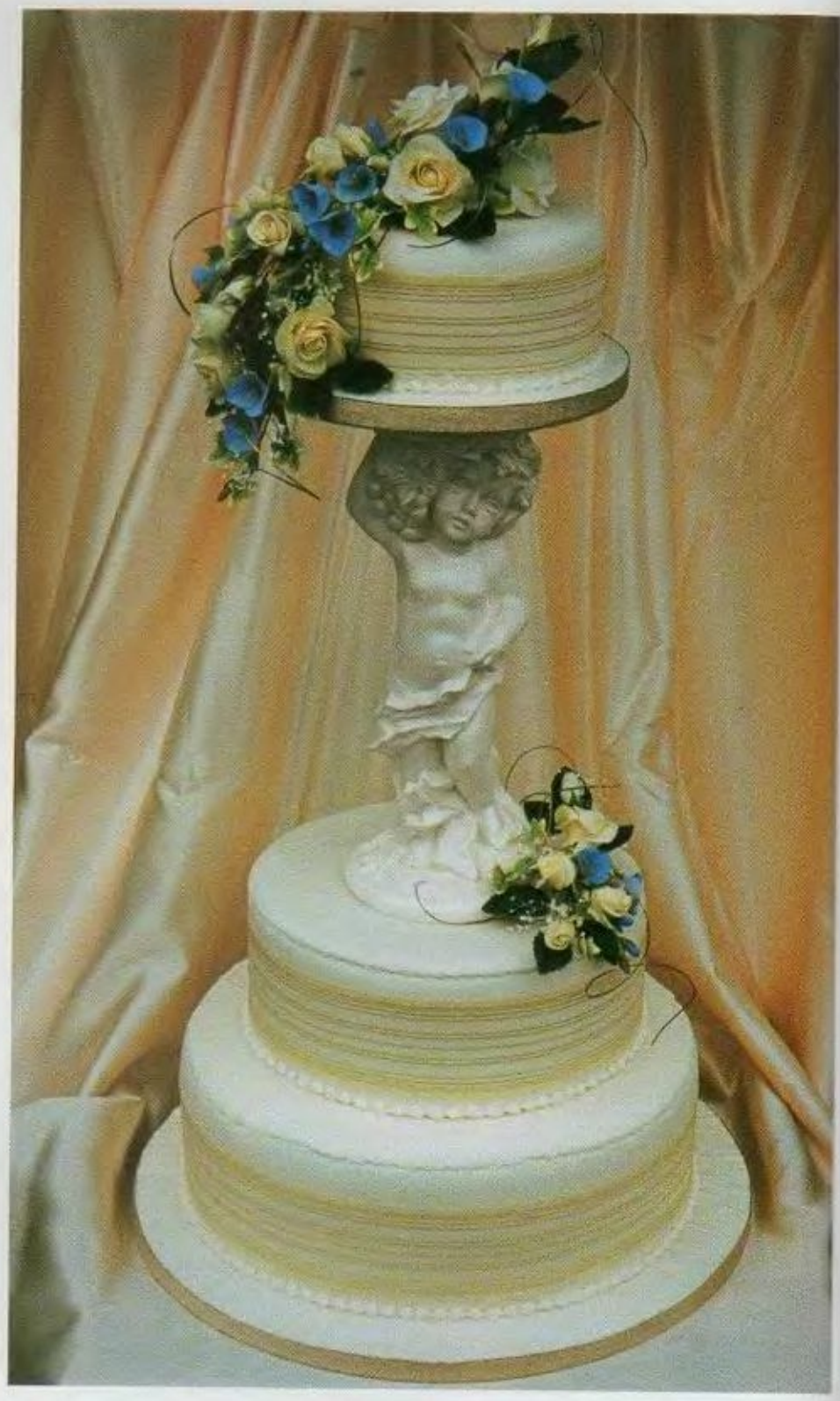


Kath Swansbra

Annelise Wedding Cakes

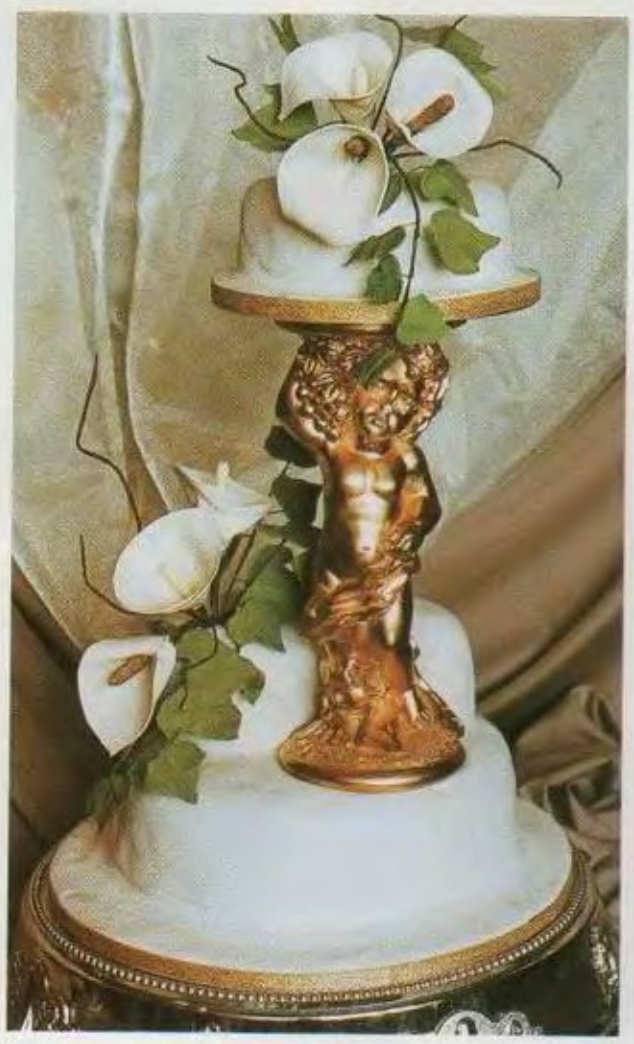
Confetti Cakes

Icing Matters

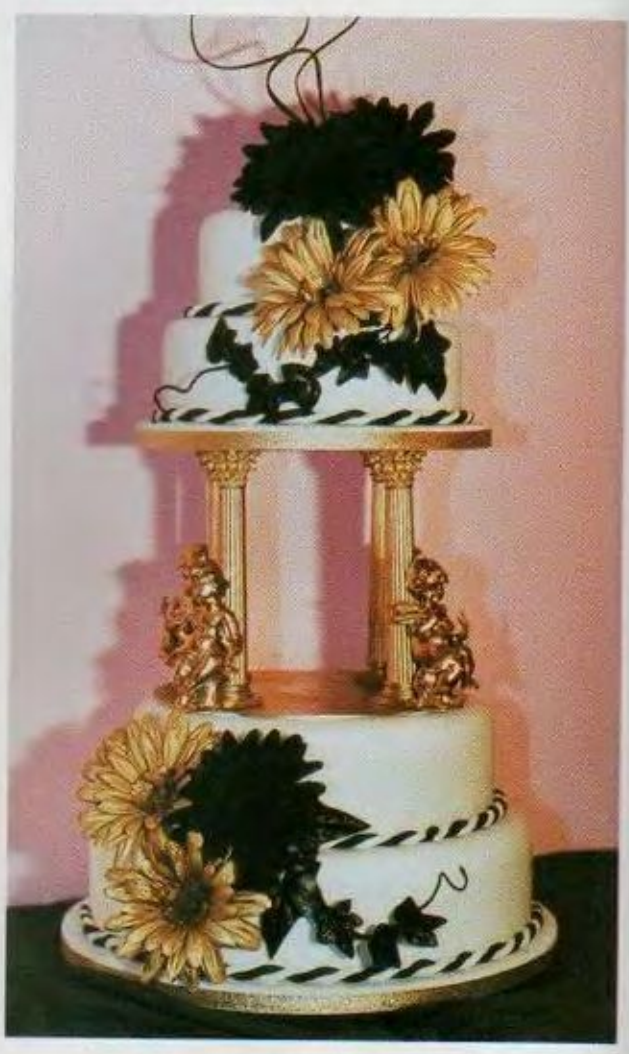


Eileen Walker

12" Designer Cherub Pillar available from Squires Kitchen, see pages 102-103.

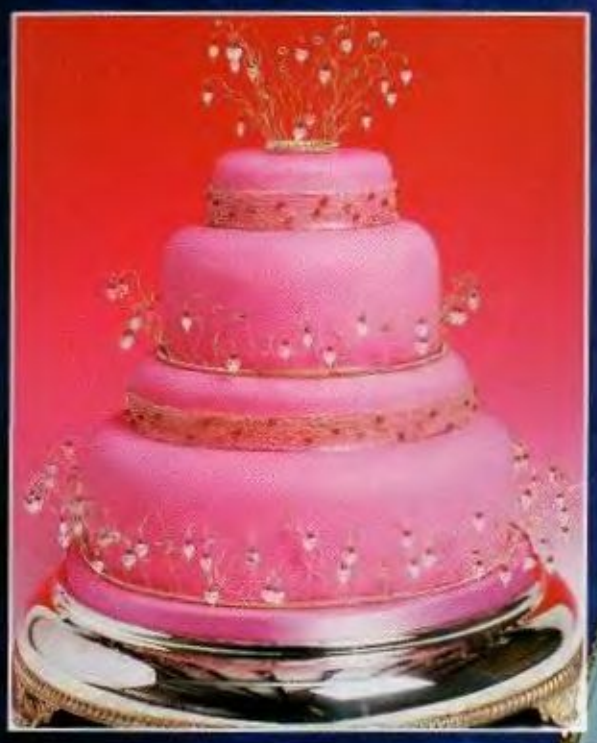


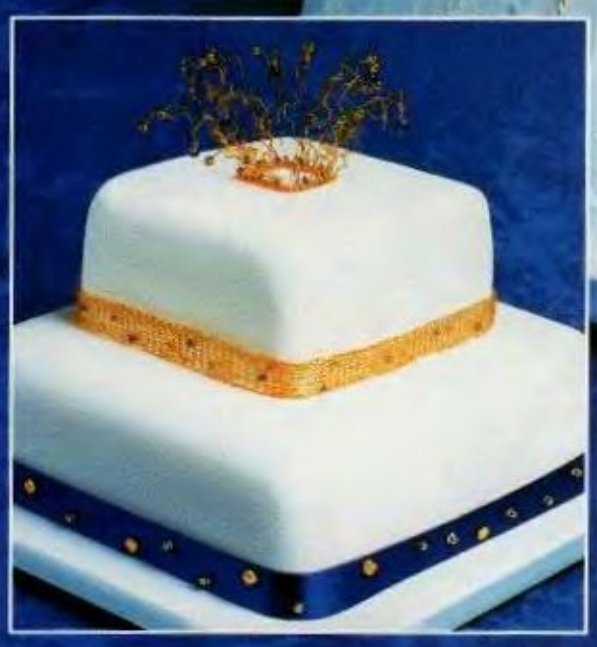
Pipedreams



Gaynor Collingwood

Juliana





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Inspired by the Art Deco movement, this wedding cake is simple to make yet strikingly effective.

by Linda Pawsey

Art Deco Wedding Cake

Materials

28cm (11") hexagonal fruit cake

23cm and 15cm (9" and 6") oval fruit cakes

2.75kg (5½lb) Squires Kitchen SK Marzipan

2kg (4lb) ivory sugarpaste

125g (4oz) Squires Kitchen Sugar Florist Paste (SFP): White

Squires Kitchen Paste Food Colours: Violet, Yucca

Squires Kitchen Bridal Satin Lustre Dust Colours: Lavender, Myrtle

Squires Kitchen Metallic Dust Food Colours: Copper, Snowflake

Squires Kitchen Piping Gel

Squires Kitchen Edible Glue

1 tbsp royal icing

Clear alcohol (e.g. gin or vodka)

2 tbsp sherry

Equipment

36cm (13") hexagonal cake drum

23cm and 15cm (9" and 6") oval cake cards

Dowels

Small vine leaf cutter

20 gauge white wires

White floristry tape

10 small silver leaves on silver wires

100cm x 3cm green lustre ribbon with wired edges

100cm x 1cm thin silver ribbon

200cm crystal beading

Large drinking straw

Thin card

Preparing the Cakes

1. Brush the cakes with sherry, then attach the oval cakes to the oval cake boards and the large cake to the hexagonal board. Cover all the cakes with SK Marzipan and leave to dry. Brush the marzipan with clear alcohol, then cover the cakes with ivory sugarpaste. Allow to dry overnight, or longer if possible.

2. Colour some sugarpaste purple using SK Violet Paste Food Colour and attach a thin strip around the hexagonal board. Insert dowels into the bottom two tiers then stack the cakes on top of each other, ensuring they sit completely central and level.

Decorations

1. Roll out a small quantity of White SFP thinly and cut out ten small vine leaves. When dry, dust with SK Copper Metallic Lustre.

2. Trace and cut out the asymmetric heart shapes from thin card. Roll out some SFP and, using a very sharp knife, cut out two large hearts and two small hearts. Carefully cut out the centres. Roll out another piece of paste, leaving it thicker at one side. Place the large template on the paste so that the point sits over the thick end. Cut out the shape and also the centre. While the paste is still soft, insert a

piece of 20g white wire approximately 10cm (4") long. Roll out some more paste in the same way and cut another large heart, inserting a wire as before. Allow to dry for at least three days, then dust the small hearts with SK Myrtle Bridal Satin Lustre Dust and the large ones with SK Lavender Bridal Satin. Dust over all the hearts with SK Snowflake Lustre Dust.

Making the Columns

1. Colour a 30g (1oz) piece of SFP purple using SK Violet Paste Food Colour. Mix a small piece of White SFP into the purple to give a marbled effect. Roll and cut three rectangles approximately 9cm ($3\frac{1}{2}$") long and 3.75cm ($1\frac{1}{2}$") wide. Dry over a curved shape (e.g. kitchen roll innard).

2. Colour another 30g (1oz) piece of SFP green using SK Yucca Paste Food Colour and marble in the same way as before. Roll out and cut six small columns (rectangles) approximately 5cm (2") wide. Mark two lines as shown on the surface and set aside to dry on a curved former. Using a drinking straw, roll and cut out 18 tiny circles.

3. When the green and purple column sections have dried, attach with royal icing to the cakes as shown in the main picture. Position a purple column at the centre front of each cake with a green column on either side.

4. Fold together some of the green and purple paste to marble it. Cut small pieces approximately 2.5cm (1") x 1.25cm ($\frac{1}{2}$"). While the paste is still soft, attach these to the curved cake top edge and the base of each cake at either side and the centre back with SK Edible Glue. Attach two tiny circles underneath each of the top sections (see main picture).

5. Brush SK Piping Gel around the base of each cake and attach the crystal beading. Attach small sections of crystal beading to the top of the columns with royal icing.

6. Wire together the ribbon loops and silver leaves to form two sprays. Attach the two wired green heart shapes to one of the sprays.

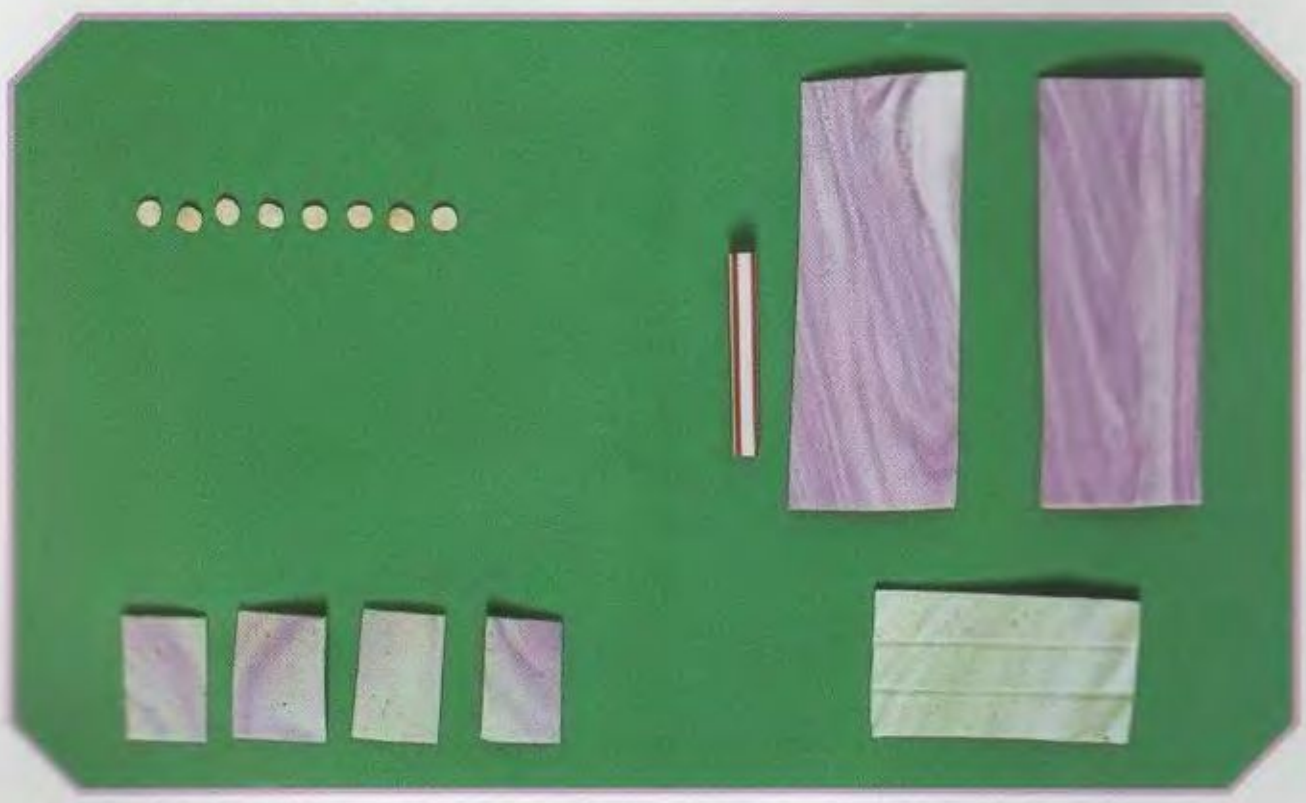
7. Position the sprays to the top and bottom tiers as shown, using flower pics to hold the wired sprays.

8. Cut small slits in the sugarpaste in front of each of the sprays. Pipe in a small amount of royal icing and gently insert the dried purple heart shapes in an upright position in front of one another. Support from behind with small pieces of foam to ensure the hearts dry in position.

9. Finally, attach one tiny copper coloured vine leaf to either side of the columns on each cake and on the board in-between each of the columns on the bottom tier. Position a single vine leaf in front of each spray at the base for added colour.

IMPORTANT

Ensure that all inedible decorations and flower pics are removed from the cakes before serving.



Heart Templates Actual Size

SQUIRES GROUP

Making Your Own Wedding Jewellery

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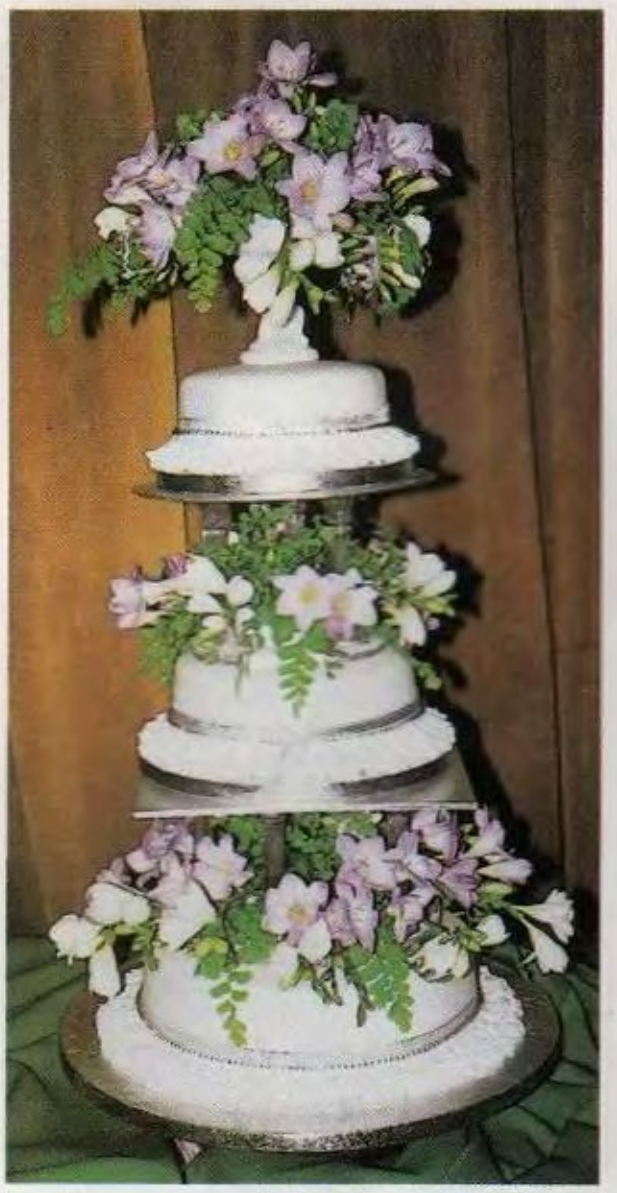
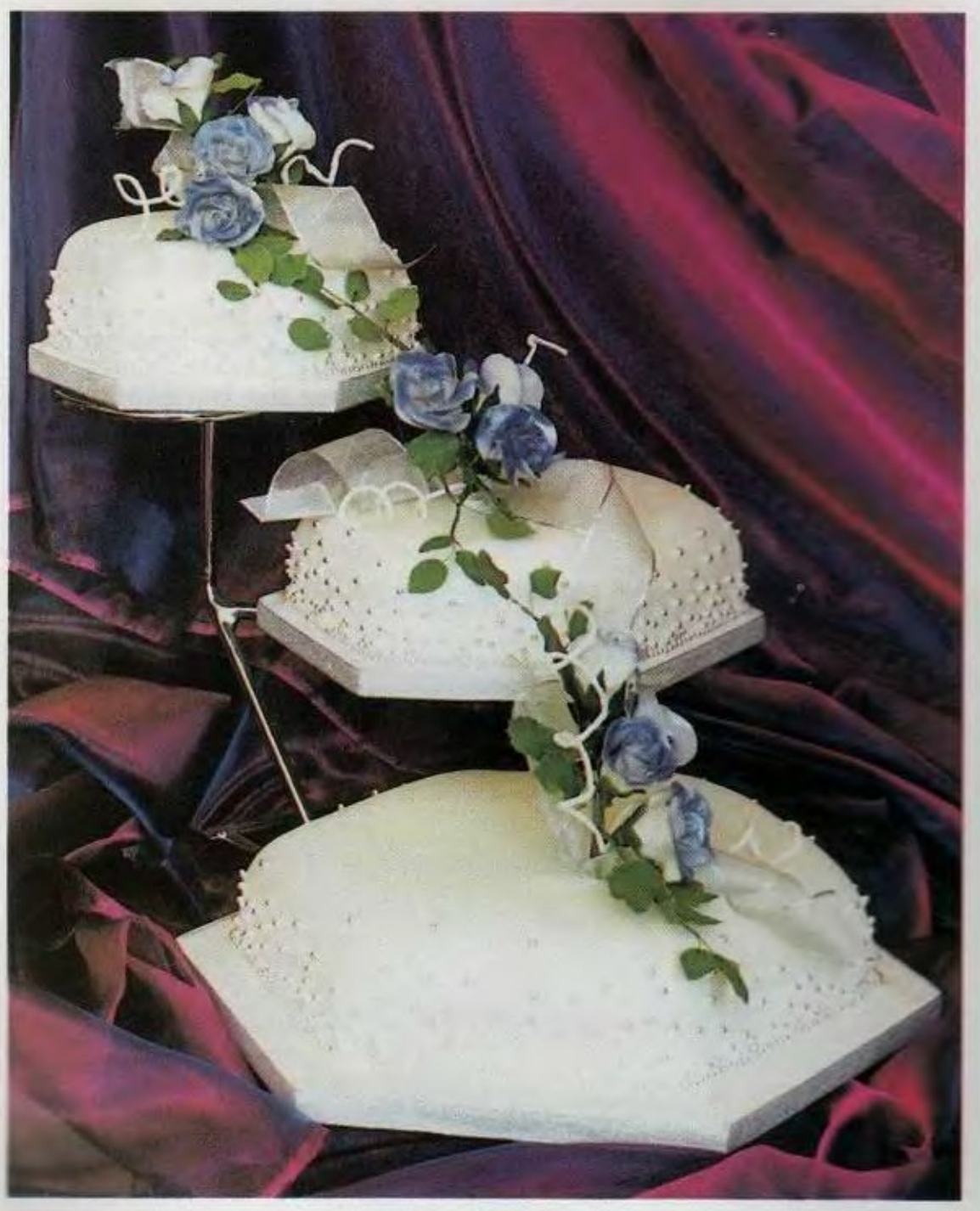


Celia Platten

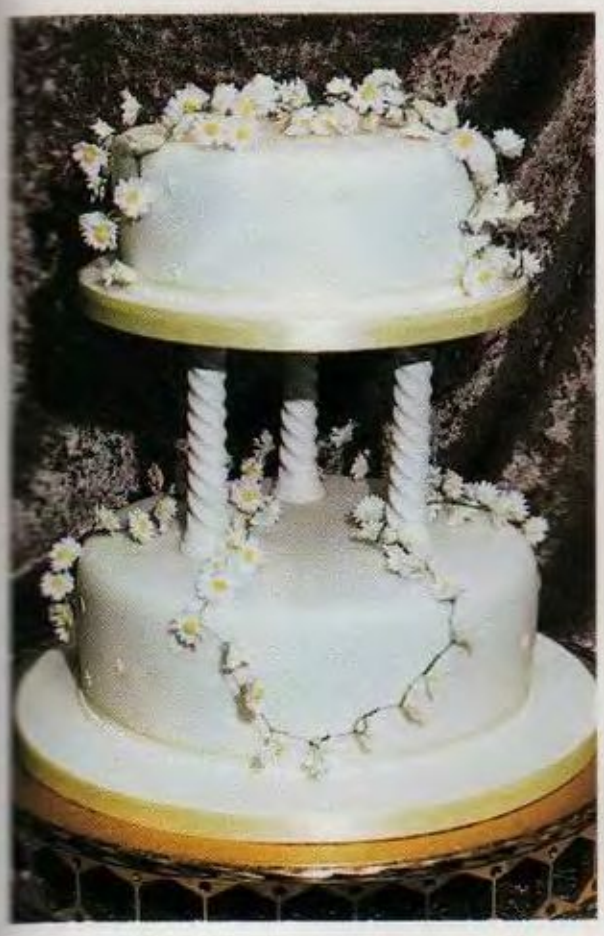
Christine Flinn

Diana Hill

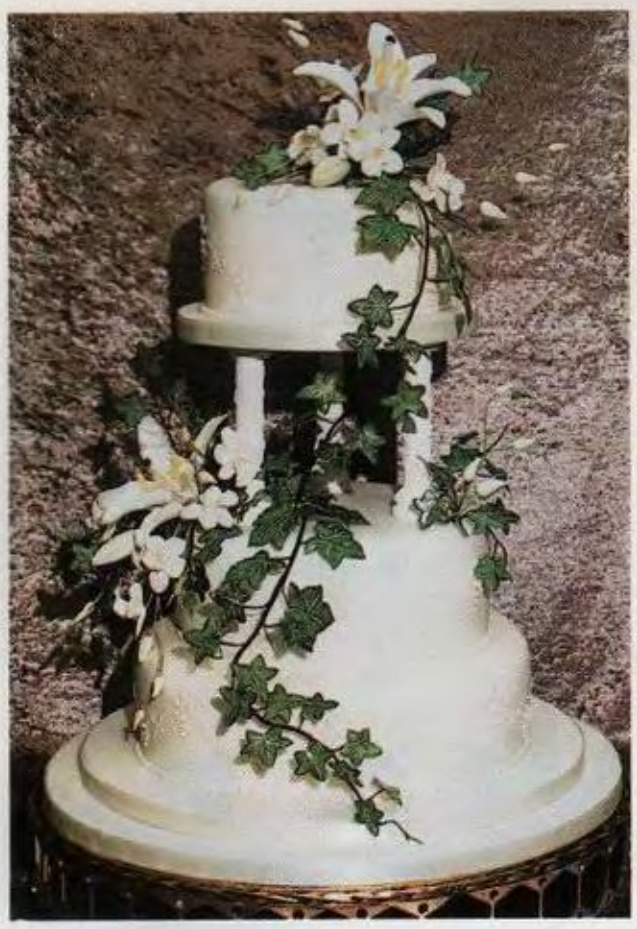


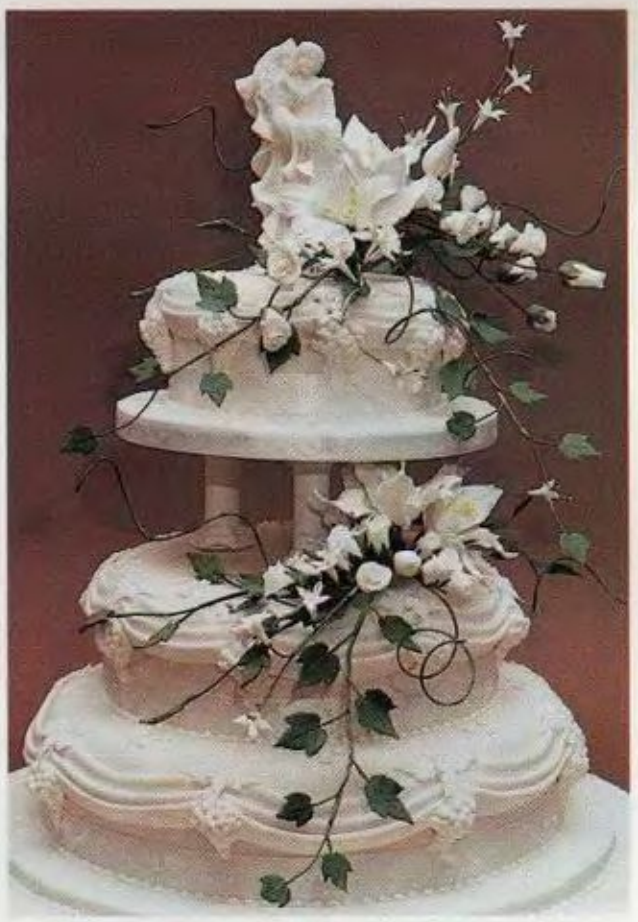
Pipedreams

Dragons & Daffodils



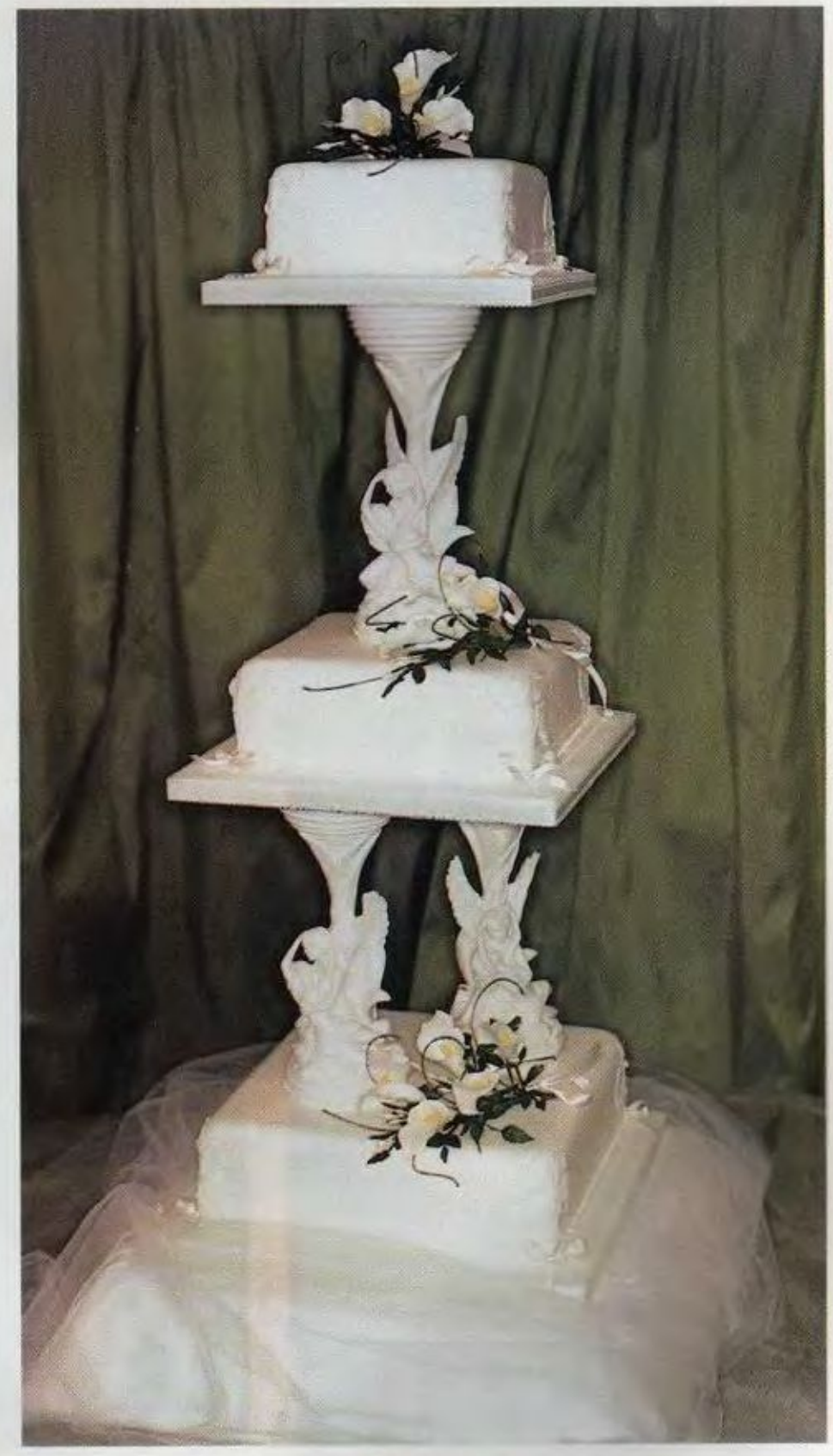
Debbie's Cake Art





Jeanette Tossell

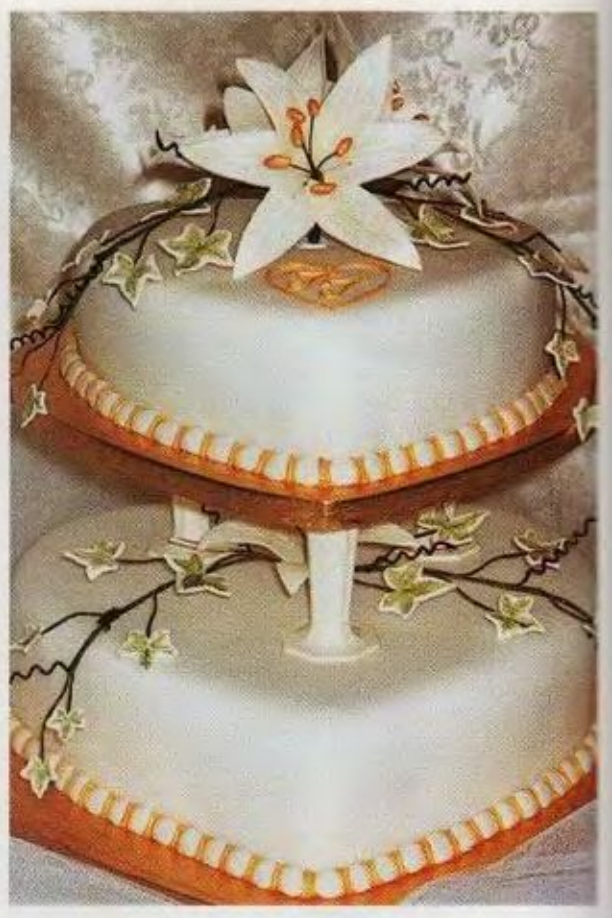
Dragons & Daffodils



Gail Curtis

Juanita Newman

Dragons & Daffodils



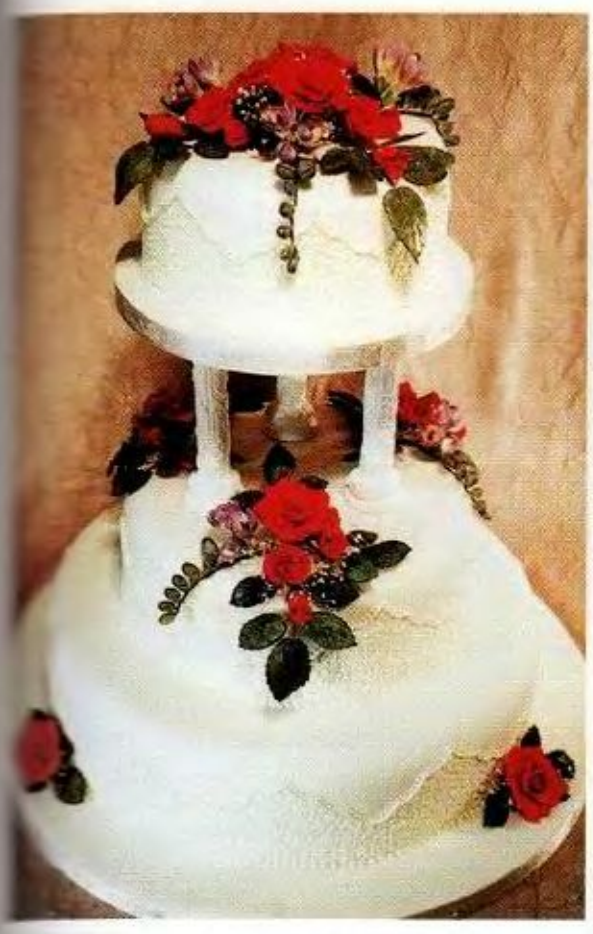
Krisbek Cakes

Trish Clarke

Pipedreams

Dragons & Daffodils

Celia Platten

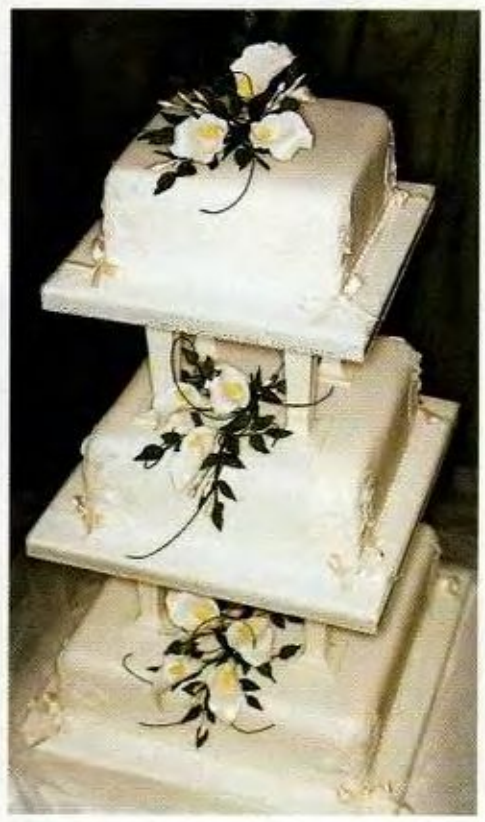


Diana Hill

Avis Fenton

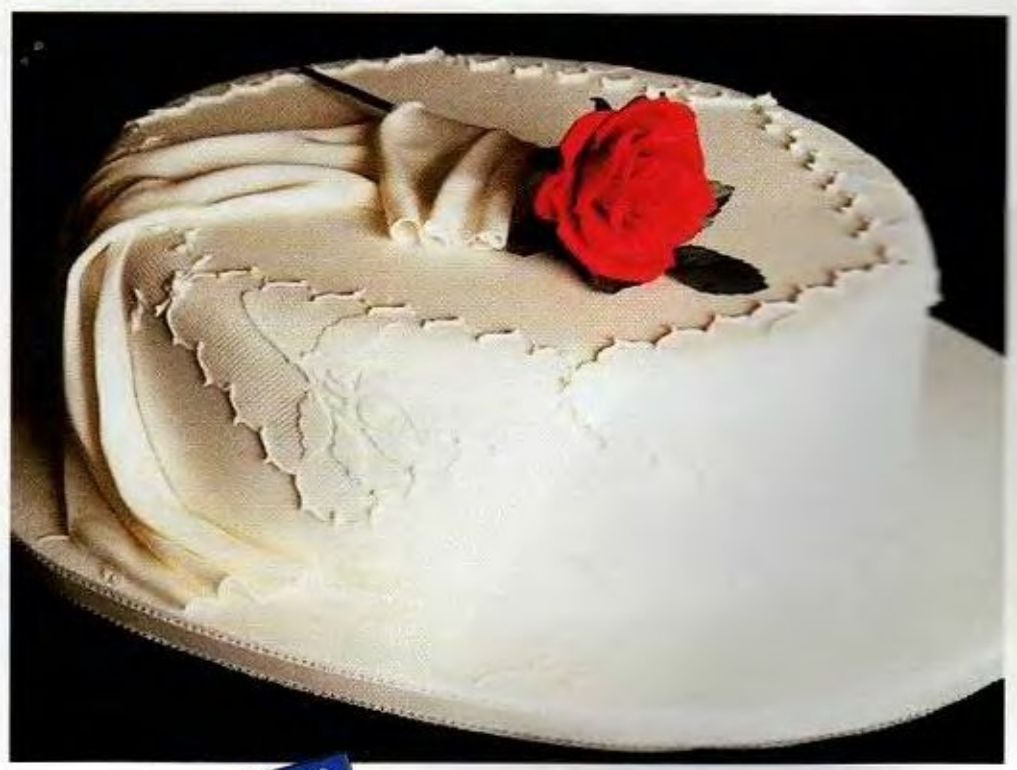
Festive Cakes

Festive Cakes

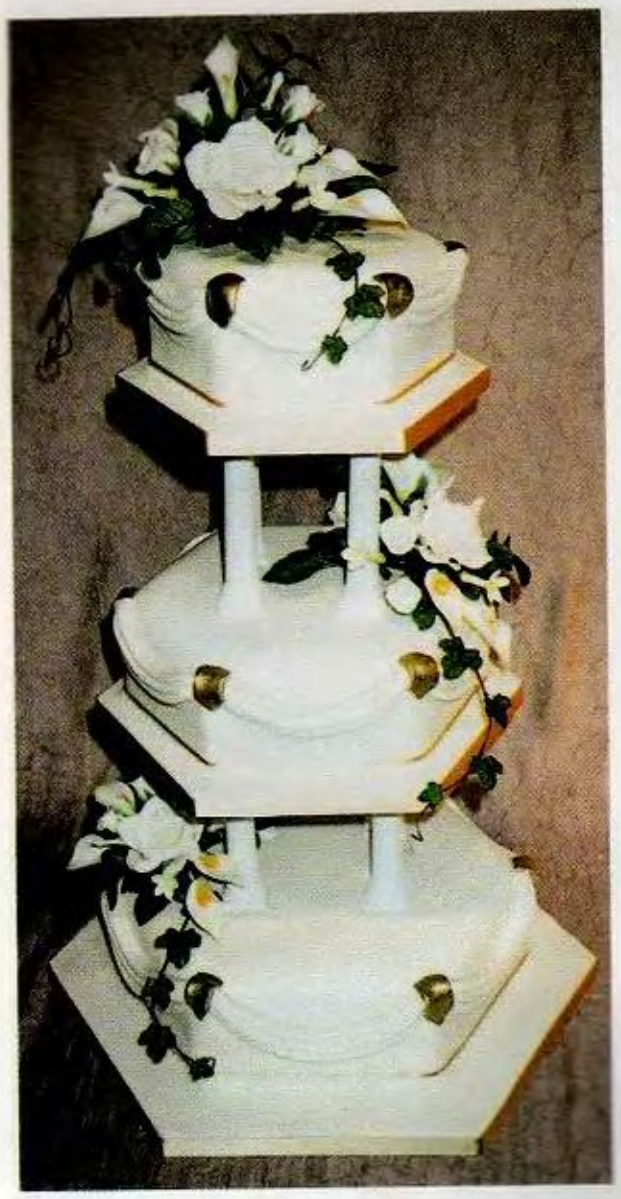


Gail Curtis

Gaynor Collingwood

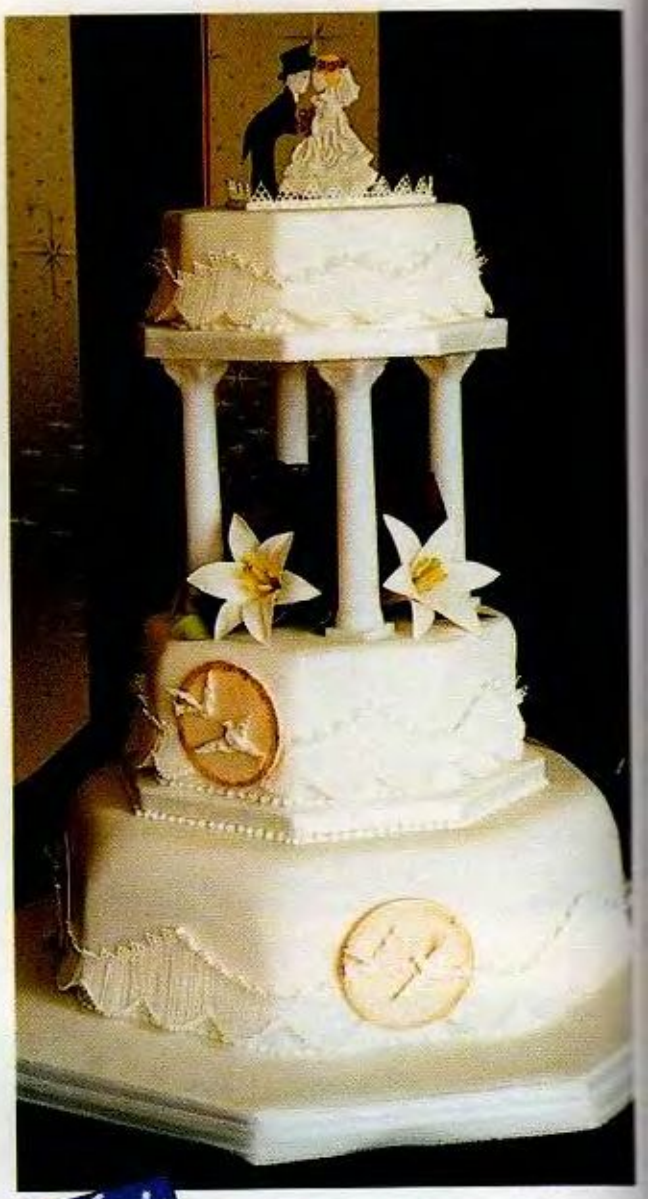


Avis Fenton



Diana Hill

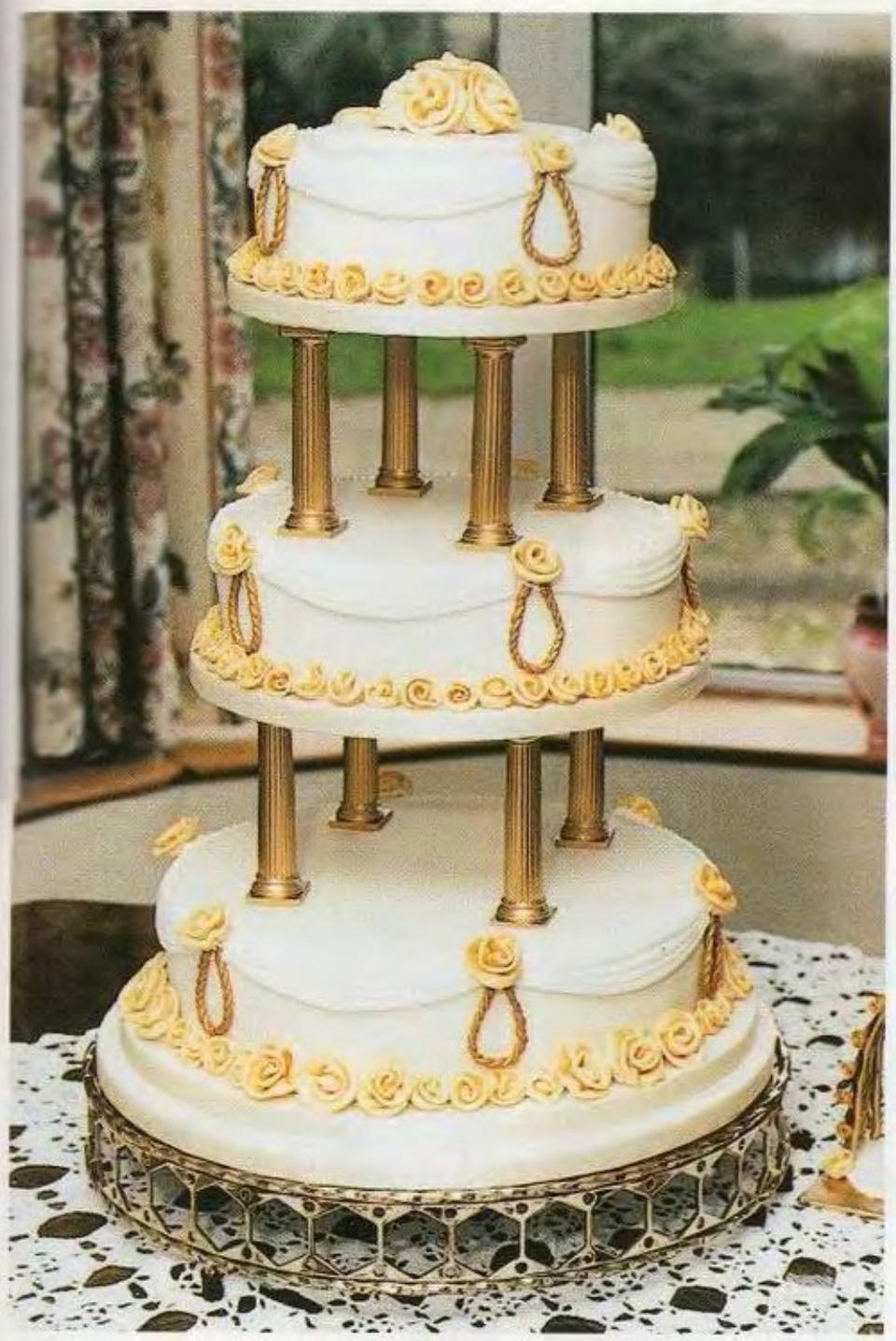
Dragons & Daffodils



Avis Fenton

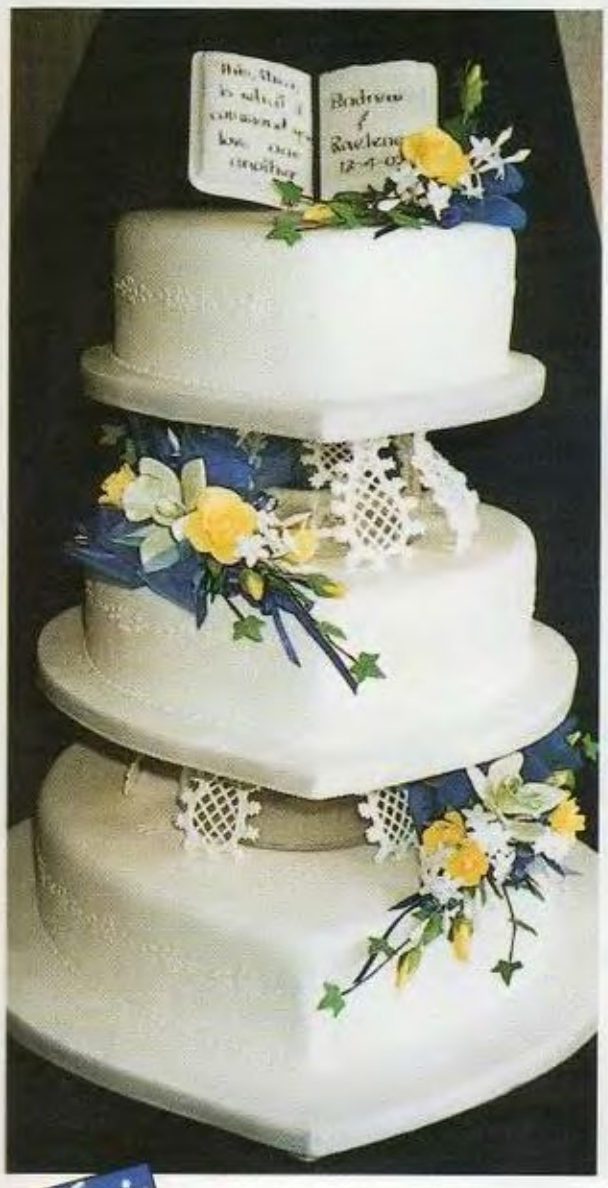
Indika Jayasena

Dragons & Daffodils

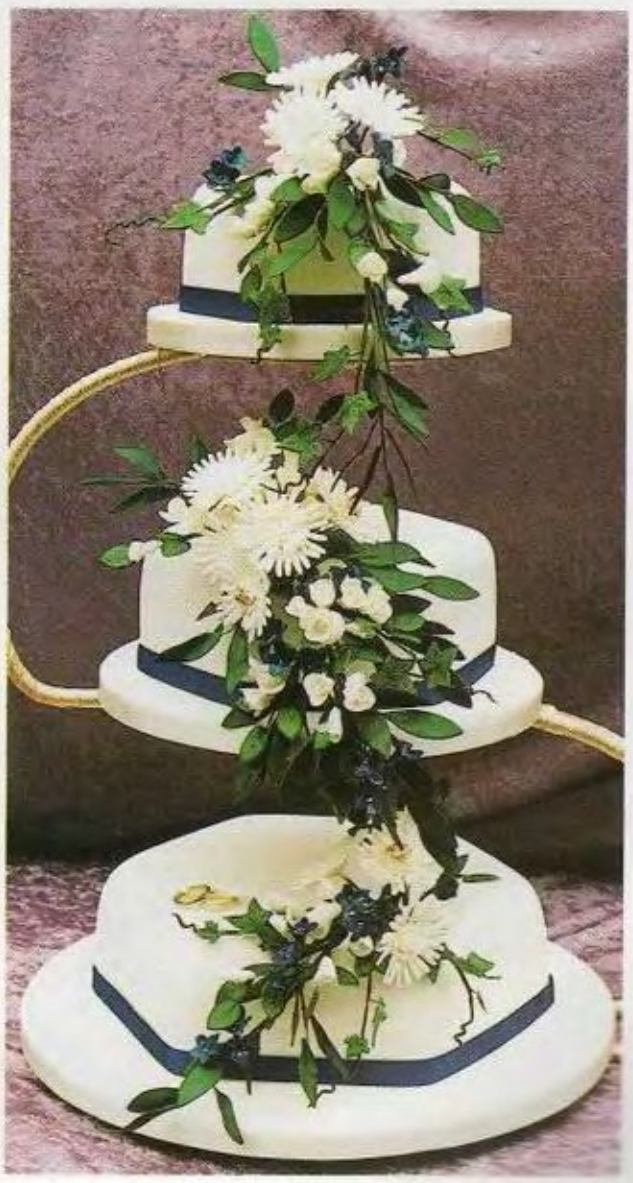


Special Cakes for Special Occasions

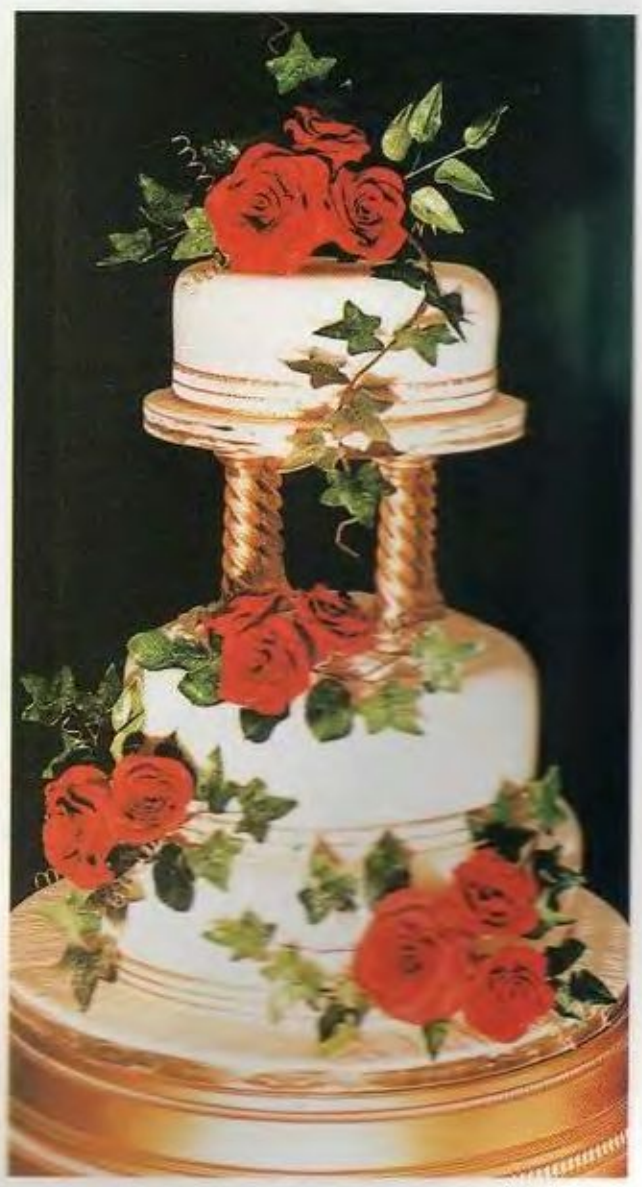
Jackie Burden



Avis Fenton



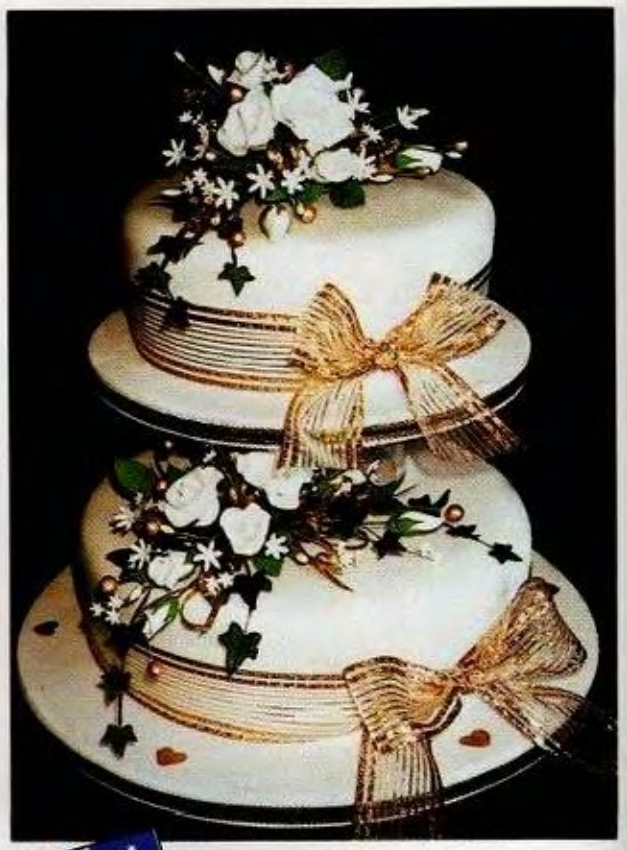
Festive Cakes



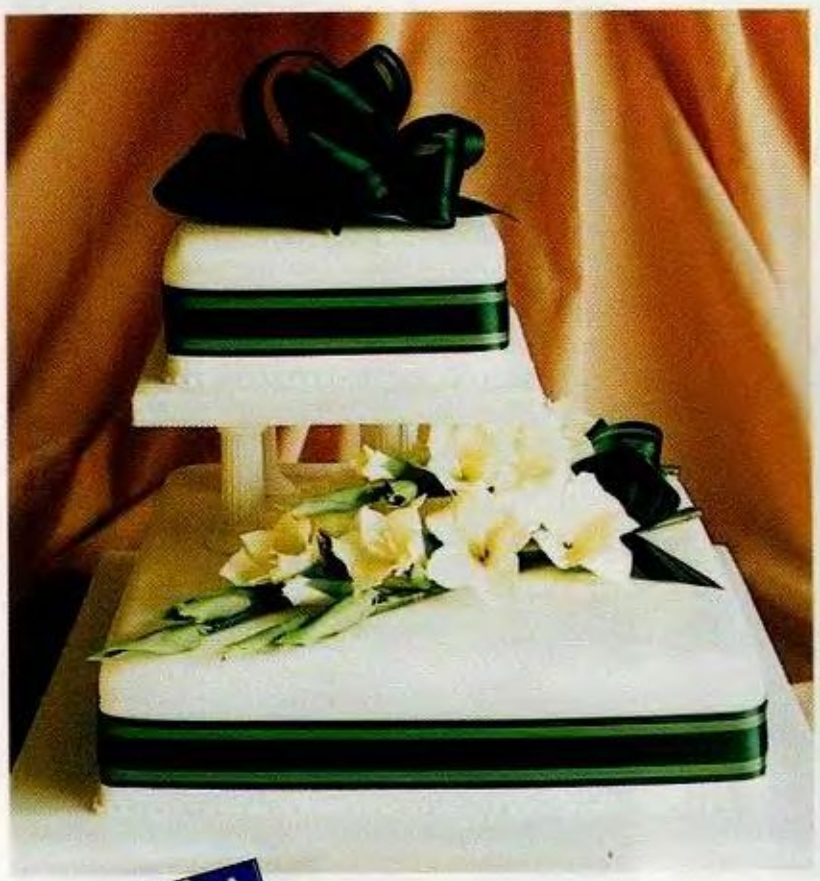
Gaynor Collingwood

Festive Cakes

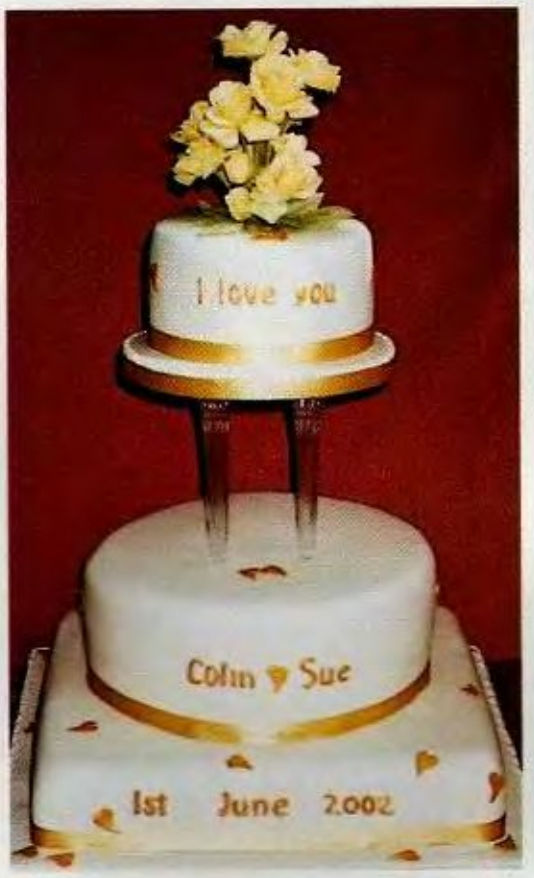
Sonya Kemp



Avis Fenton

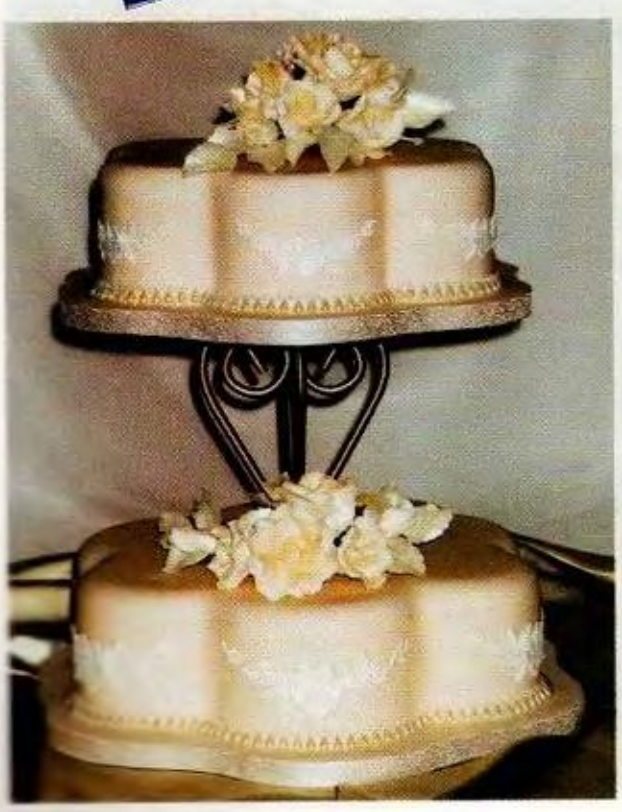


Avis Fenton



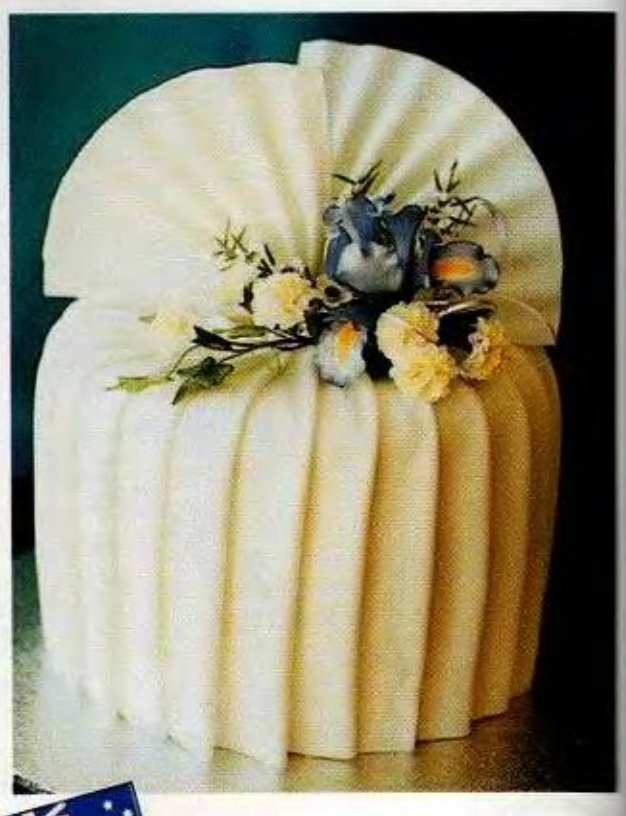
Trish Clarke

Sylvia Weeks



Rajeshvaree Shegobin

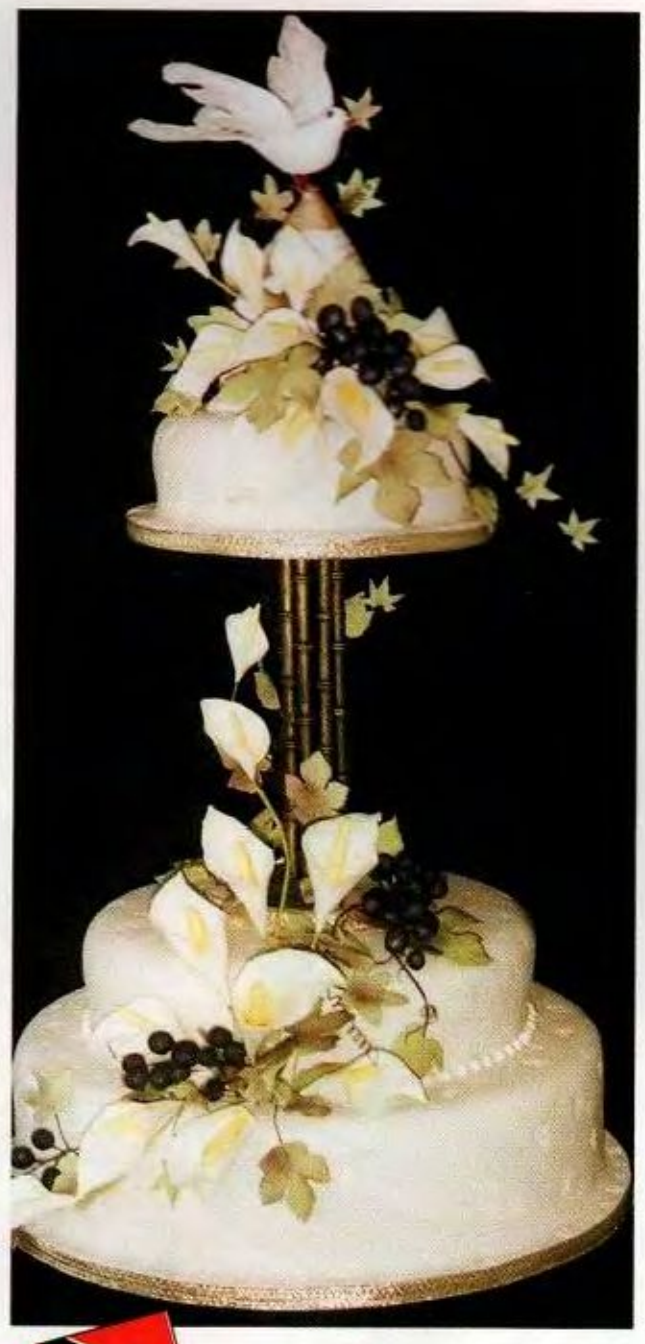
Val Scott



Kath Swansbra

The Icing Parlour

Festive Cakes



Tara Bobart

Sarah Lintott

Margaret Sharland

SQUIRES KITCHEN SUGARCRAFT

DESIGNER PILLARS

Cherub Seperator
30.5cm/12" **S42510**

Corinthian
30.5cm/12" **S42511**

Cakes by Linda Wolfe

These unique hand finished Plaster Pillars come in pristine white, offering a surface for further decoration or colouring to complement your own cake designs

Made in Great Britain

White plaster Gazebo, 19.0cm/7½" diameter, ideal for use with SK Designer Pillars and Bride & Groom figurines. Photographed with SK Barley Twist 14.0cm/5½" Pillars. **S42514**

(White Gazebo can be decorated as required, see example above.)

SQUIRES KITCHEN SUGARCRAFT

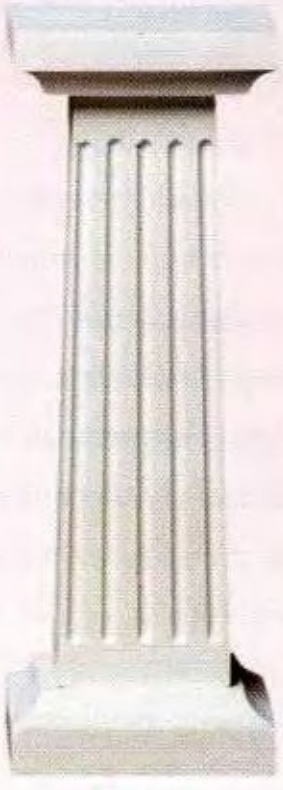
DESIGNER PILLARS

Samantha
10.2cm/4"
S42502

Ivy
10.2cm/4" S42501
12.1cm/4¾" S42504
14cm/5½" S42506

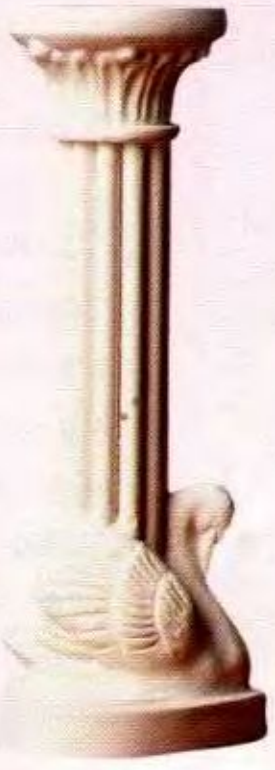
Cherub
12.7cm/5"
S42507

Barley Twist
10.2cm/4" S42500
12.1cm/4¾" S42503
14cm/5½" S42505



Square
10.2cm/4" S42515
12.1cm/4¾" S42516
14cm/5½" S42517

Corinthian
14cm/5½"
S42509



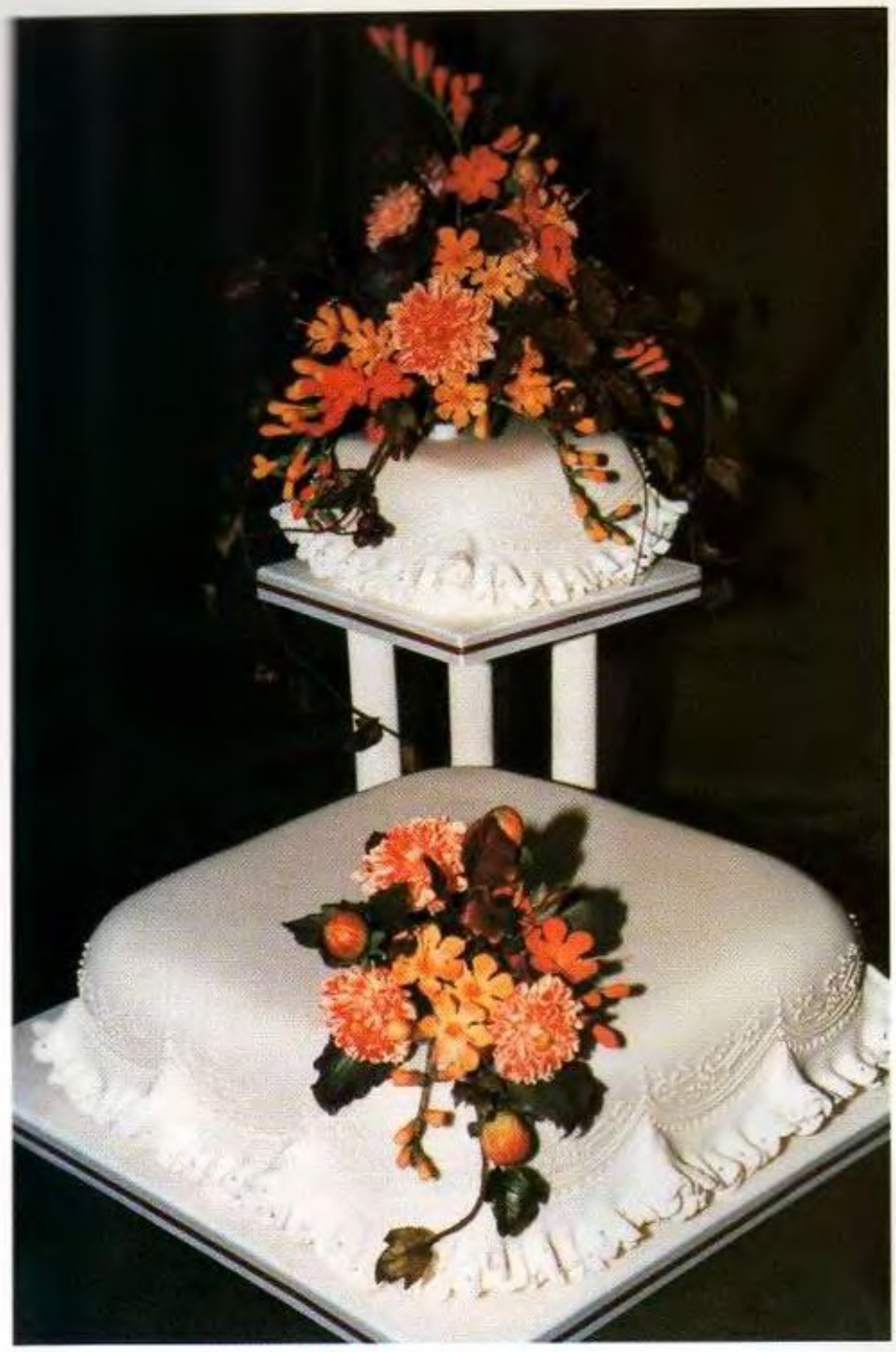
Swan
14cm/5½"
S42508

Sukhi
12.7cm/5"
S42513

Suitable for Sugarpaste or Royal Iced Cakes

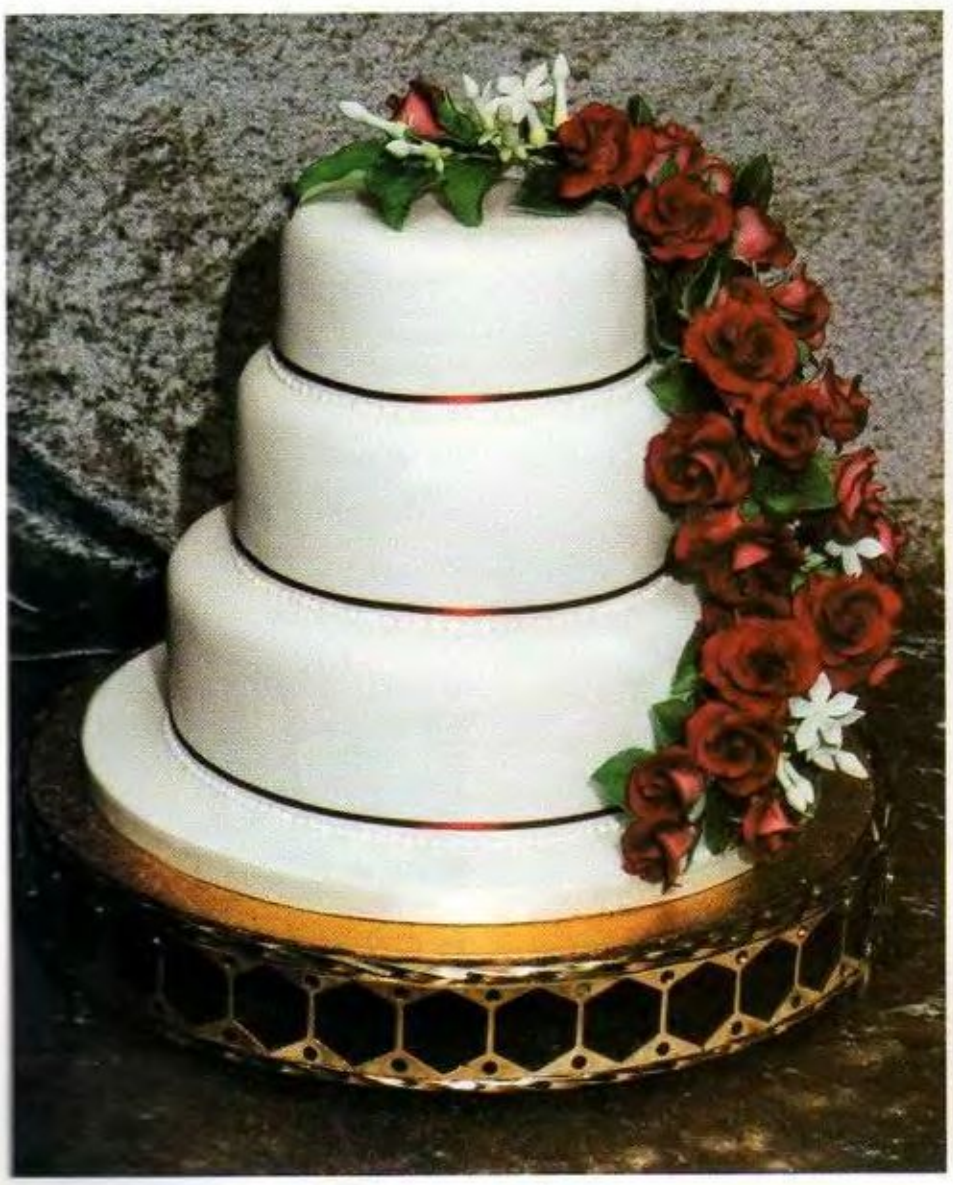
Available from all good sugarcraft shops or direct from Squires Kitchen

Sugarcraft Tel: 0044 (0) 845 22 55 671 / 672 (Local call rate applies)



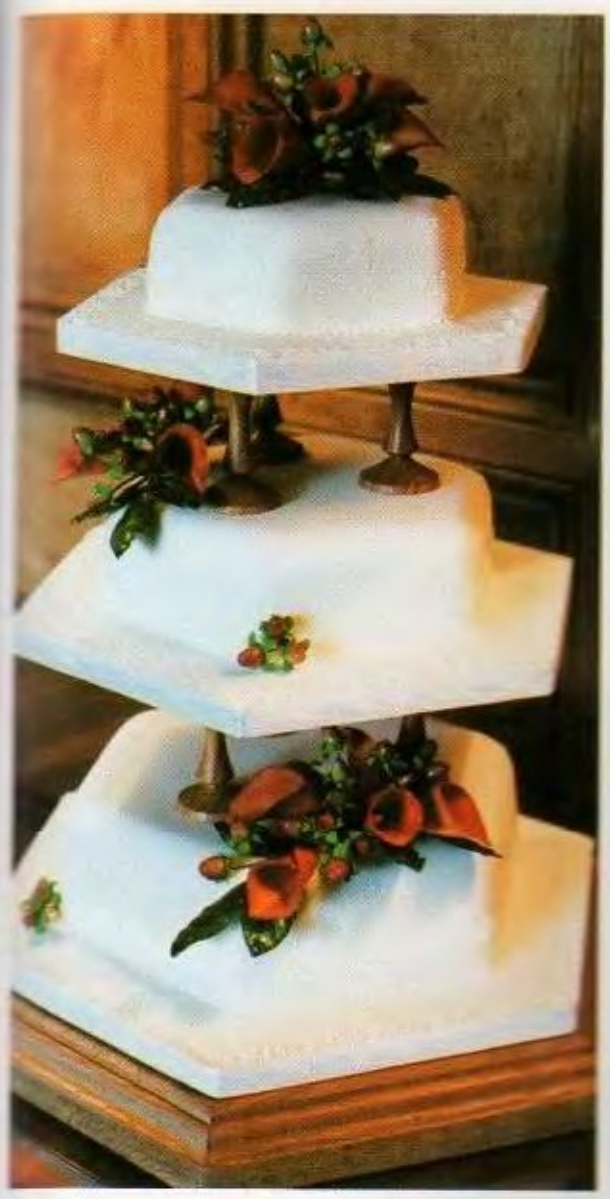
Deborah Needs

Karen Hewitt

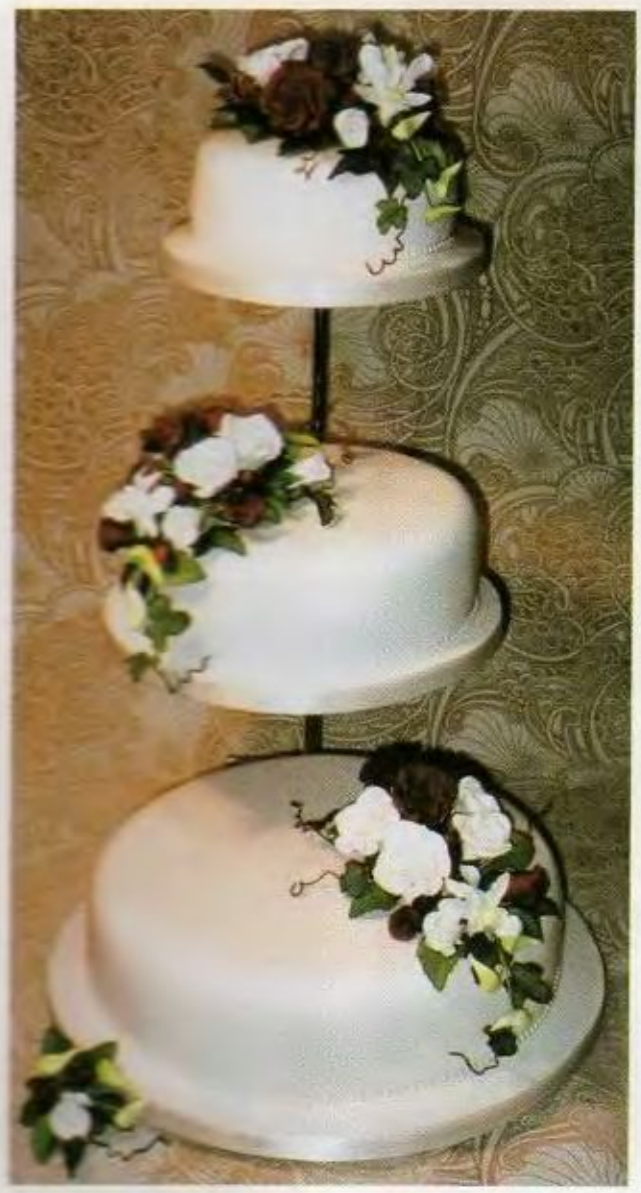


Debbie's Cake Art

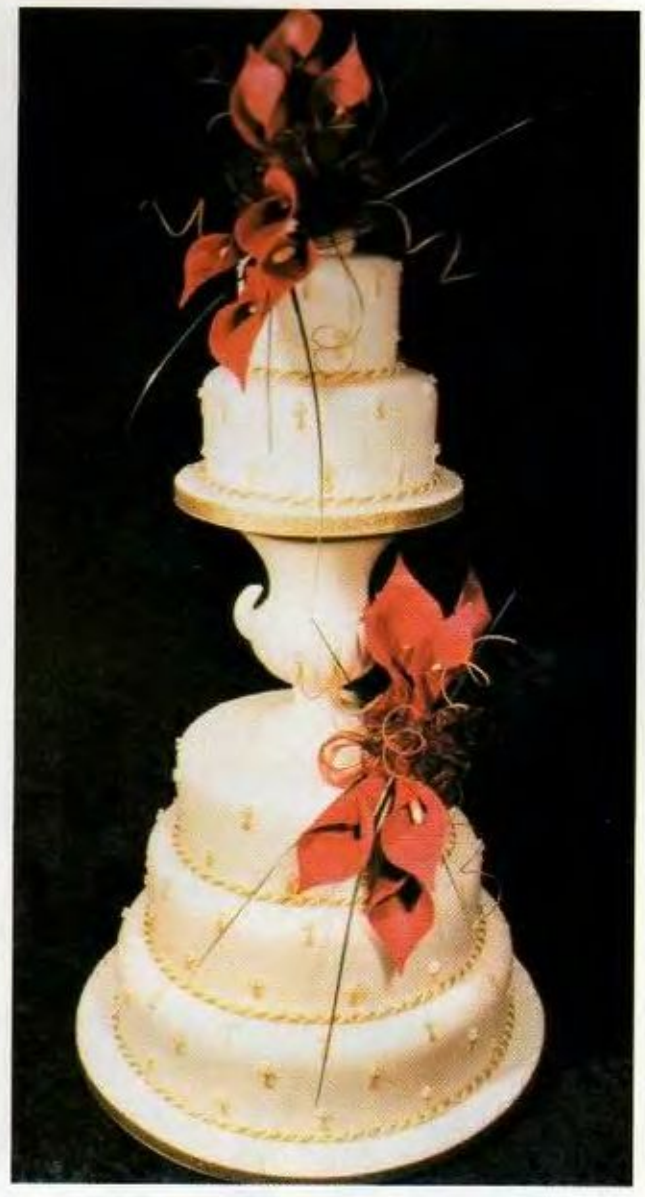
Debbie's Cake Art



Amanda Prescott



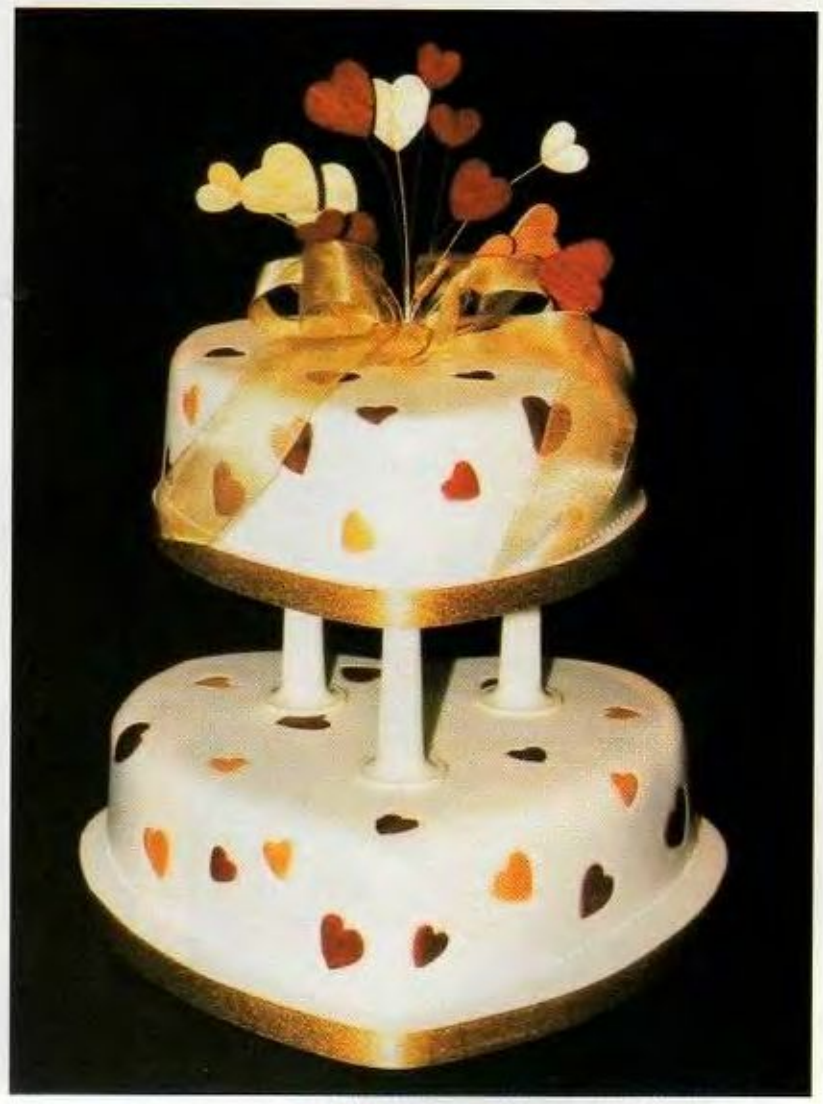
Dragons & Daffodils



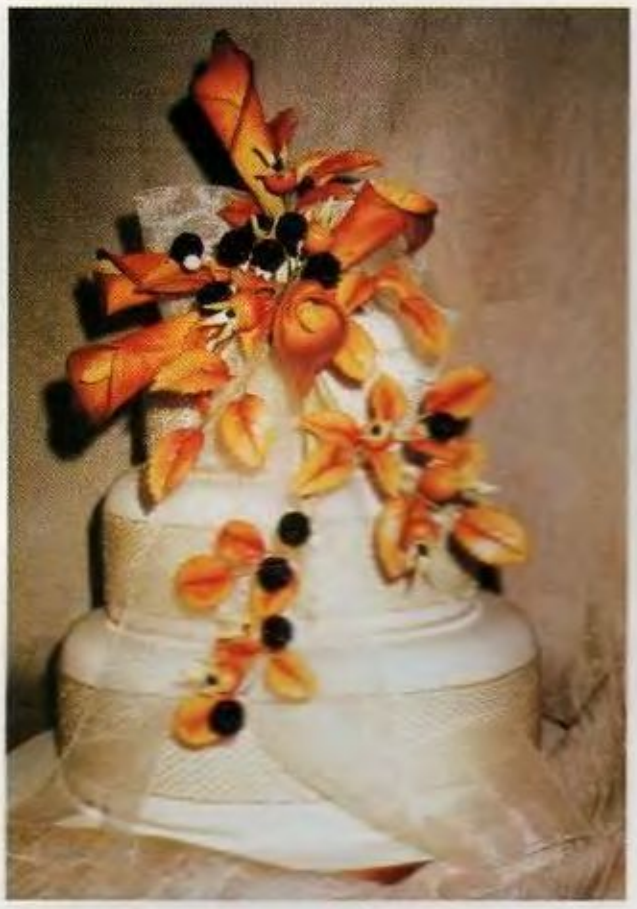
Festive Cakes

SHADES OF RED

Anne Symister



Edible Art



Belinda Neal

Lynn Lowe

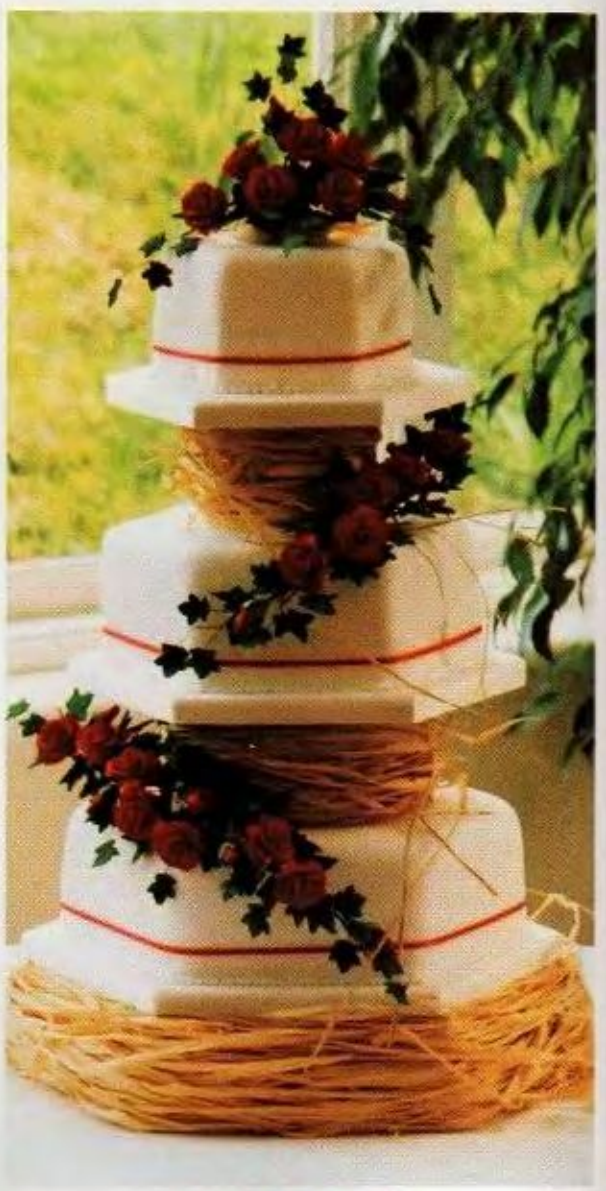
Sylvia Weeks

Belinda Neal

Melanie Ferris

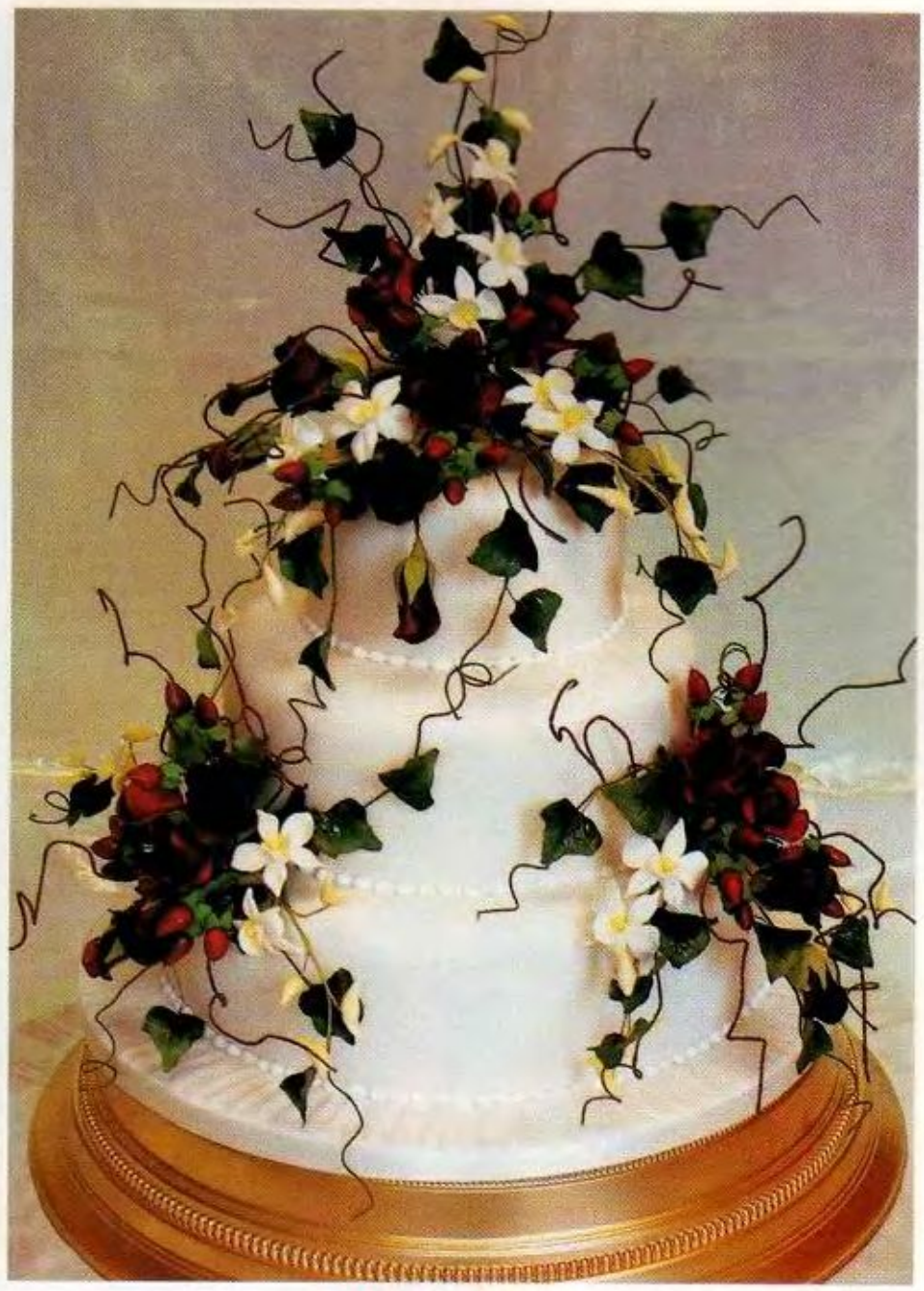
Julie Hamilton

Linda Mitchell

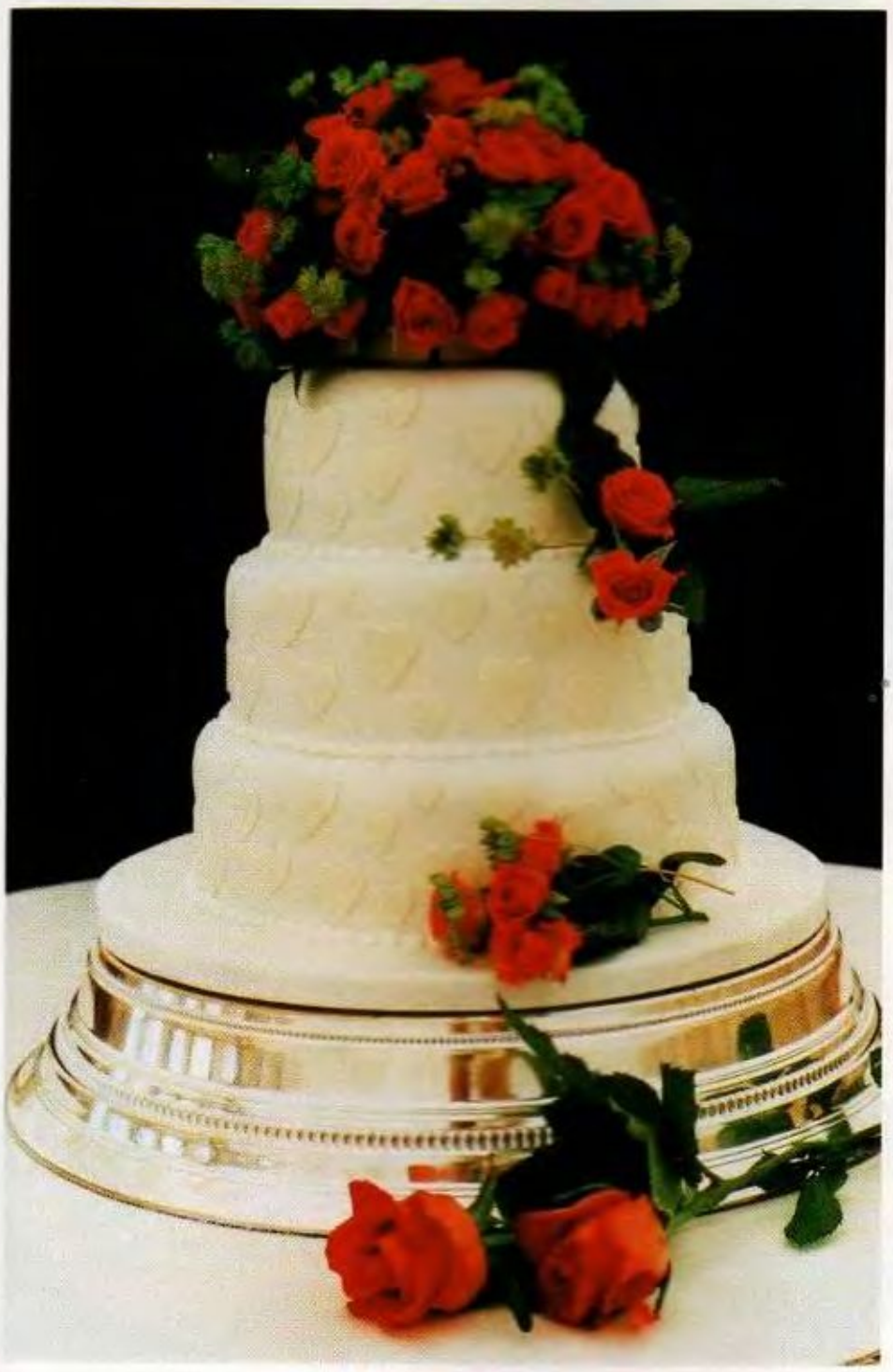


Lisa Notley

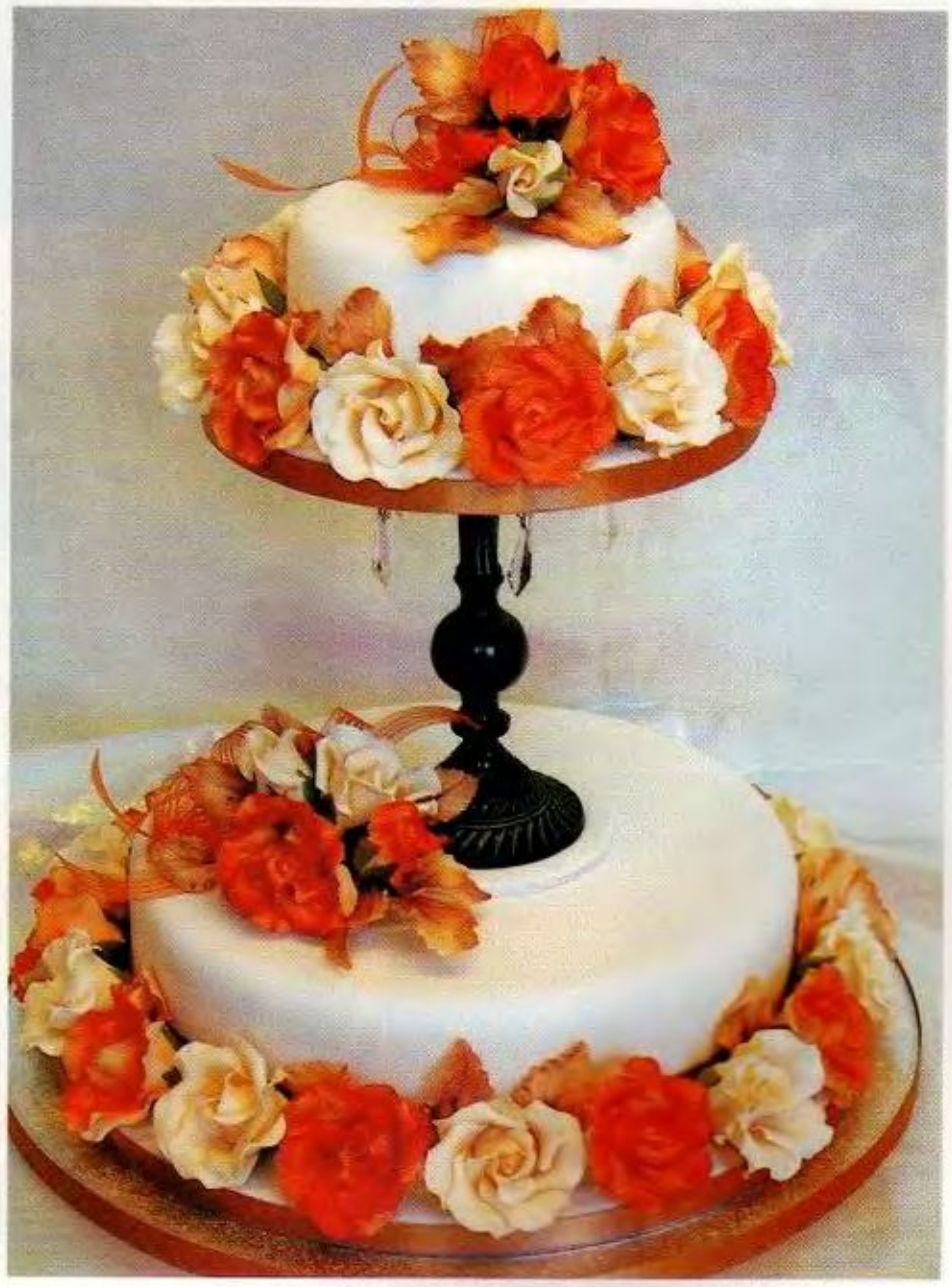
Melanie Ferris



Karen Hewitt



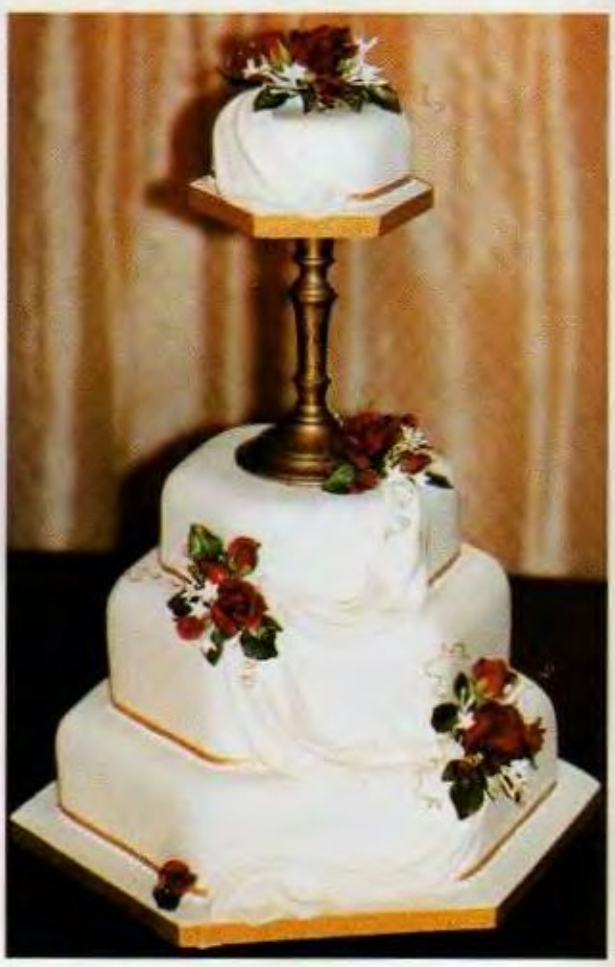
Melanie Ferris



Karen Hewitt

Ann Pickard

Designer Cakes by Sue



Handcrafted Cakes by Stephanie